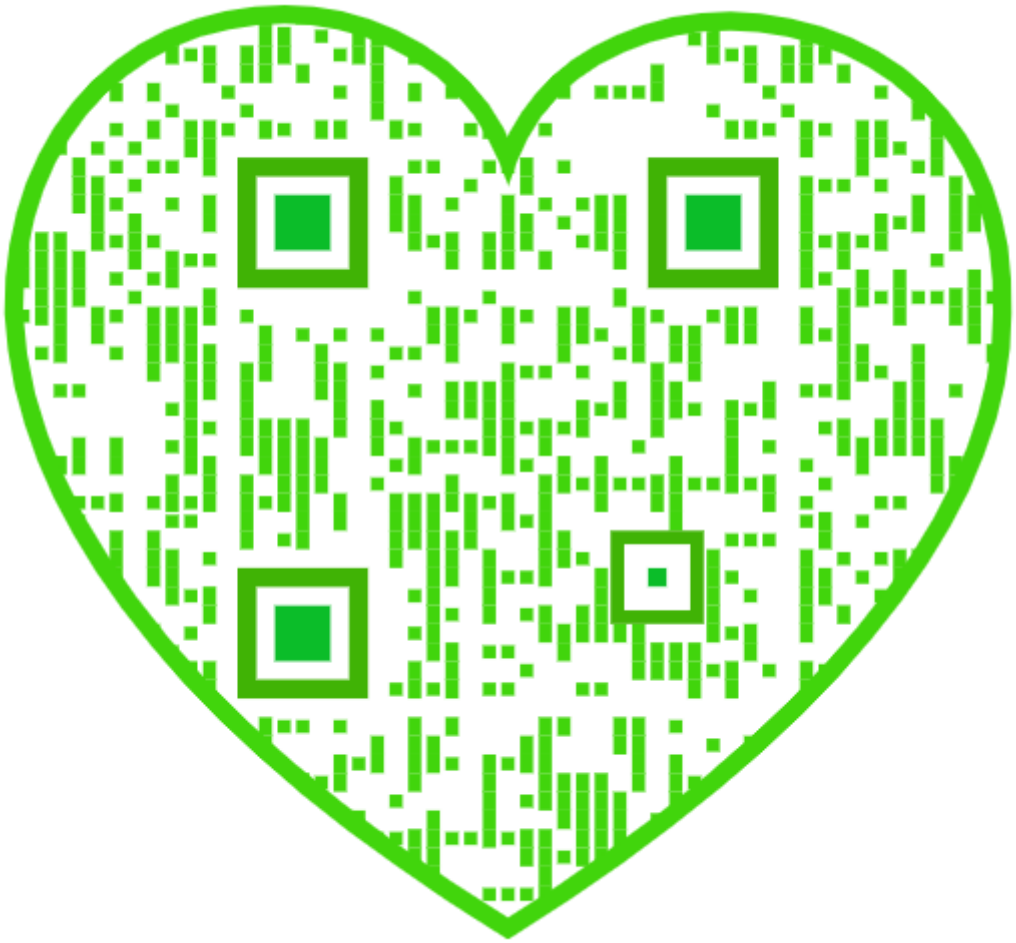
RICHARD W. NERRING'S

MODERN IDEAS IN BAKING



RICHARD F. NEHRING'S

MODERN IDEAS IN BAKING

A VALUABLE COLLECTION OF RECIPES
FOR BAKING

"PLAIN AND FANCY"

CAKES, PIES,
PASTRY, BREAD, ROLLS,
CRACKERS, SWEET GOODS, ETC.

PUBLISHED BY
RICHARD F. NEHRING

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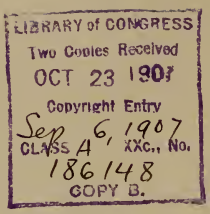

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RICHARD F. NEHRING

PREFACE

This collection of practical recipes is the result of thirty years experience and study by the author.

Having been a practical baker for many years, I have had exceptional facilities for studying the requirements of the trade, and the greater portion of these recipes have been in use by me for many years.

I have added to my personal collection a number of practical recipes obtained from the most up-to-date bakers in the land and, all in all, I claim to have the best selection of recipes suitable for all sections of the country.

RICHARD F. NEHRING.

IMPORTANT

THE best results are obtained by using Patent Soft Winter Flour in these Recipes. The strength of flour varies and on this account the same proportion of rising material cannot be used in all sections of the country. I therefore recommend small batches to begin with until the exact amount of Yeast Powder is ascertained to obtain the proper results.

Owing to the fact that most bakers in this country have been using rising material commonly called Yeast Powder, I recommend its use in all my recipes, from the fact that the Yeast Powder of today has proven its merits, both in results and efficiency.

Bakers should use an Yeast Powder that has slow action so that the dough does not work out before reaching the oven.

To procure the best results it is always well to know the percentage of gas strength contained in the Yeast Powder, which you are accustomed to using.

I would advise the use of Yeast Powder having 16 2-3 per cent gas strength (the same as Pure Cream Tartar and Soda Mixture) in these recipes. Should a higher percentage of gas strength powder be used, it would require a less amount. Should a lower percentage of gas strength powder be used, naturally it would require more.

In high altitudes it always requires less rising material than these recipes call for.

RICHARD F. NEHRING.

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Fancy and Plain Cake Recipes

JELLY ROLL No. 1. (*Bake quick.*)

3 lbs. sugar (powdered),
1½ pts. egg yolks,
2¼ pts. milk,
4½ lbs. flour,
3½ ozs. yeast powder.

Rub eggs and sugar thoroughly and add milk. Sieve yeast powder with flour before mixing. Lemon flavor. The above makes 4 rolls, each 25 inches long.

JELLY ROLL No. 2. (*Prepare same as No. 1.*)

4½ lbs. sugar,
6 ozs. shortening (butter or lard),
1 pt. eggs,
3 pts. milk,
4½ lbs. flour,
3 ozs. yeast powder,
Pinch salt.

Sieve yeast powder with flour before mixing.

JELLY ROLL No. 3.

¾ lb. sugar,
2 ozs. butter or lard,
1½ lbs. flour,
4 eggs,
1 pt. milk,
¾ ozs. yeast powder.

Stir eggs and sugar together; add the melted butter, then the milk, and lastly the flour with yeast powder mixed in it; use flavoring to suit; spread about ¼ inch thick on paper and bake in a hot oven on papered pans.

JELLY ROLL No. 4. (*Bake quickly.*)

2 lbs. granulated sugar,
1 pt. egg yolks,
1½ pts. milk,
3 lbs. flour,
3½ ozs. yeast powder,
Pinch salt,
Prepare same as No. 1.

The above makes three rolls. Will improve to stand 10 minutes before baking.

JELLY ROLL No. 5. (*Prepare same as No. 1.*)

6 lbs. powdered sugar,
2 pts. yolks of eggs,
2 pts. milk,
9 lbs. flour,
9 ozs. yeast powder.

Mix sugar, soda and eggs together; add milk; sieve yeast powder through flour thoroughly, then mix in; flavor with lemon or vanilla.

JELLY SQUARES. (*Bake in hot oven.*)

2 lbs. sugar,
1 lb. lard,
9 eggs,
2 qts. milk,
6 lbs. flour,
3½ ozs. yeast powder.

Rub sugar, lard and eggs together thoroughly, then add milk. Sieve yeast powder with flour before mixing. Make two layers, putting jelly between. Use water icing.

SPONGE JELLY ROLL.

11 eggs,
¼ pt. egg yolks,
1 lb. Standard A sugar,
1 lb. flour,
2 tablespoonfuls water,
½ oz. yeast powder,
Pinch salt.

Beat eggs; add sugar, water and salt; add flour and yeast powder when stiff. Bake immediately (hot oven.)

SPONGE ROLL, OR SHEET CAKE.

1 qt. egg yolks,
1 qt. whole eggs,
2 lbs. granulated sugar,
12 ozs. melted butter,
2 lbs. flour,
Pinch salt.

Beat eggs, sugar and salt warm; while light add melted butter; when half mixed add flour; when mixed use pasteboard to remove from vessel. (Bake in medium oven.)

LADY FINGERS No. 1.

Separate 24 eggs; beat up the whites stiff, then stir in the yolks; beat in 2 lbs. powdered sugar; flavor with lemon and vanilla; stir in lightly 2 lbs. sifted flour. Lay in rows on paper. Sift powdered sugar over the tops. Bake in hot oven. (Double pans.) (Flash heat.) When baked brush the papers with water, and turn right side up again. Take them off the papers, and place two together.

LADY FINGERS No. 2. (*Bake in hot oven.*)

10 eggs,
¼ pt. egg yolks,
1 lb. granulated sugar,
1 lb. flour,
½ oz. yeast powder,
Pinch salt.

Beat up eggs and sugar warm with salt; then add flour, with yeast powder.

LAYER CAKE.

2 lbs. sugar,
10 eggs,
1 pt. milk,
2½ lbs. flour,
1½ ozs. yeast powder.

Rub sugar and eggs together thoroughly, and add milk. Sieve yeast powder with flour before mixing.

WHITE LAYER, SHEET, OR WEDDING CAKE.

(*Nice for half moons or diamonds.*)

2 lbs. powdered sugar,
12 ozs. butter (white),
1 pt. egg whites,
1 pt. milk,
2 lbs. flour,
1 oz. yeast powder,
Vanilla or almond flavor.

Rub sugar and butter light; add whites beaten to froth; add milk and flour; sieve yeast powder with flour.

WHITE LAYER CAKE No. 2. (*Bake slow.*)

3 lbs. powdered sugar,
1½ lbs. butter,
4 lbs. flour,
1¾ pts. egg whites (beaten to froth),
1 qt. milk,
2½ ozs. yeast powder,
Vanilla flavor.

Use same instructions as Layer Cake.

WHITE LAYER CAKE No. 3. (*OR SHEET CAKE.*)

6 lbs. sugar (powdered),
3 lbs. butter and lard,
1 qt. egg whites,
3 qts. milk,
9 lbs. flour,
6 ozs. yeast powder,
Vanilla flavor.

Use same instructions as Layer Cake. Dust layer tins. If used for Sheet Cake, line pans with paper.

YELLOW LAYER CAKE No. 1. (*Hot oven.*)

3 lbs. sugar,
1½ lbs. butter,
18 eggs,
1½ pts. milk,
4 lbs. 2 ozs. flour,
3 ozs. yeast powder,
Vanilla flavor.
(Grease pans, don't dust.)

Rub sugar and butter together thoroughly. Add eggs and milk. Sieve yeast powder with flour before mixing.

YELLOW LAYER CAKE No. 2.

2¼ lbs. powdered sugar,
1½ lbs. butter,
8 whole eggs,
5 yolks,
3¼ lbs. flour,
2½ ozs. yeast powder,
¾ pt. sweet milk.

Flavor to taste. Rub sugar and butter together thoroughly. Add eggs slowly, and then add flour.

SCOTCH CAKE No. 1. (*Bake in cold oven.*)

2½ lbs. sugar,
1½ lbs. butter,
4 eggs,
½ pt. molasses,
3 lbs. flour,
1 oz. soda.

Cut with cutter and wash with egg.

SCOTCH CAKE No. 2.

1 lb. sugar,
¾ lb. butter,
Juice and grated rind of 1 lemon,
9 eggs, whites and yolks beaten separately,
1 gill cream,
1 lb. flour,
¾ lb. raisins, seeded and dredged,
¼ lb. sultanas, dredged.

Cream the butter and sugar very light and smooth, stir in the lemon, then the yolks, one-half at a time, then by degrees the whites and the cream, and lastly the flour, slowly sifted in. Work to a smooth dough, lightly mix in the raisins and sultanas, put into a buttered cake-pan and bake in a moderate oven.

SCOTCH QUEEN CAKE.

1 lb. butter,
2 qts. oatmeal, finely ground,
1 lb. powdered sugar,
1 tablespoonful cinnamon,
1 teaspoonful mace,
½ lb. currants.

Melt the butter and let it cool. Sift the oatmeal into a deep pan, add sugar and spice and mix thoroughly. Make a hole in the center, put in butter, chip with a knife and work to a smooth dough. If too stiff moisten with a little rose water. Add currants and roll into a square, oblong sheet one inch thick. Cut into four cakes, prick with a fork and scallop the edges. Lay in buttered shallow pans and bake in a quick oven to a light brown.

GENUINE SCOTCH SCONES. (For 4 dozen.)

3 lbs. flour,
½ lb. powdered sugar,
4 ozs. lard,
1 qt. milk,
3 ozs. yeast powder,
½ oz. salt.

Mix flour, yeast powder and sugar. Add the milk and then lard (melted), salt and mix. Scale ½ lb. mould round, flatten, and cut in four pieces. Wash with egg and bake in medium oven.

WINE CAKE No. 1. (*Bake slow.*)

2 lbs. sugar,
1¼ lbs. butter,
12 eggs,
1 pt. milk,
2¾ lbs. flour,
1½ ozs. yeast powder,
Flavor with lemon and mace.

Rub sugar and butter thoroughly together. Add eggs slowly, and then add milk. Sieve yeast powder with flour before mixing. Sieve powdered sugar over them.

WINE CAKE No. 2. (*Slow oven.*)

1 lb. powdered sugar,
8 ozs. butter,
6 eggs,
¾ pt. milk,
1½ lbs. flour,
1 oz. yeast powder,
Lemon flavor.

(Same instructions as No. 1.)

WINE CAKE No. 3.

2½ lbs. sugar,
1¼ lbs. lard or butter,
8 eggs,
1 qt. sweet milk,
2½ ozs. yeast powder,
4 lbs. 6 ozs. flour,
Mace and lemon flavor.

WINE CUP CAKE No. 1. (*Medium oven.*)

2¾ lbs. sugar (granulated),
1 lb. 6 ozs. lard,
1 pt. egg yolks,
1 qt. milk,
5 lbs. flour,
3 ozs. yeast powder,
Lemon flavor,
Pinch salt.

Same instructions as Wine Cakes. Drop out in cup cake pans.

WINE CUP CAKE No. 2. (*Mix same as Wine Cake.*)

1½ lbs. sugar,
¾ lb. butter,
8 eggs,
1 pt. milk,
2½ lbs. flour,
1½ ozs. yeast powder,
Lemon flavor.

BISCUITS No. 1.

6 lbs. flour,
6 ozs. yeast powder,
1½ ozs. salt,
1 lb. lard,
2 qts. milk.

Sieve flour with yeast powder and salt. Rub lard and flour thoroughly like in pie dough. Add milk and mix well. Roll out dough an inch thick and cut with 2-inch cutter and set close together and wash with milk. Bake in hot oven.

BISCUITS No. 2.

6 lbs. flour,
1 lb. butter or lard,
4½ pts. milk,
1 oz. salt,
4 ozs. yeast powder.

(Same instructions as No. 1.)

BISCUITS No. 3.

9 lbs. flour,
1¼ lbs. lard,
6 ozs. sugar,
2 ozs. salt,
3 qts. milk,
7 ozs. yeast powder.

(Same instructions as No. 1.)

ANGEL FOOD No. 1.

1 qt. egg whites,
1¾ lbs. sugar (XXXX powdered),
14 ozs. flour,
2 ozs. corn starch,
1 oz. cream of tartar.

Sieve sugar, flour, corn starch and cream of tartar together three times. Beat egg whites until nearly stiff, add handful of above mixture and finish beating. Then add the balance with vanilla flavor, mix well and bake in hot oven.

ANGEL FOOD No. 2. (*Bake in temperate oven.*)

1 qt. egg whites,
1½ lbs. powdered sugar,
12 ozs. flour,
3 ozs. corn starch,
1 oz. cream tartar,
Vanilla flavor.

(Same instructions as No. 1.)

ANGEL FOOD No. 3. (Mix same as No. 1.)

2 qts. egg whites,
4 lbs. powdered sugar,
2 lbs. flour,
2 ozs. cream tartar,
4 ozs. corn starch,
Vanilla flavor.

(Same instructions as No. 1.)

GRANDMA COOKIES.

2 lbs. sugar,
1 lb. lard,
2 eggs,
1 qt. water,
5 lbs. flour,
6 ozs. yeast powder,
Lemon flavor.

Rub sugar, lard and eggs together. Add water, then flour, with the yeast powder sieved together before adding flavor to suit.

GINGER COOKIES No. 1.

3 lbs. lard,
8 ozs. soda,
4 qts. molasses,
2 qts. water,
4 ozs. ginger,
16 lbs. flour.

Roll out and cut with small scalloped cake cutter. Hot oven.

GINGER COOKIES No. 2.

3 lbs. lard,
8 ozs. soda,
1 gal. molasses,
4 ozs. ginger,
2 qts. water.

Mix all together, then add 8 lbs. of flour. Roll out and cut with 3½-inch scalloped cutter. Wash the tops with water and bake in a hot oven.

LEMON COOKIES No. 1.

8 lbs. sugar,
4 lbs. butter or lard,
2 pts. milk,
18 eggs,
12 lbs. flour,
8 ozs. yeast powder,
Flavor with lemon extract.

Rub sugar and butter together thoroughly. Add eggs slowly, and then mix with milk. Sieve yeast powder with flour before mixing. Wash with egg and bake in hot oven.

LEMON COOKIES No. 2.

2 lbs. sugar,
1 lb. butter or lard,
½ pint milk,
5 eggs,
1 oz. ammonia,
3 lbs. flour,
Flavor with lemon extract.

Dissolve ammonia in milk; rub sugar and butter together, stir in eggs, then add milk and ammonia and mix in flour. Roll out and cut with 3-inch scalloped cake cutter. Wash with egg and bake in hot oven.

HOME-MADE SUGAR COOKIES.

9 lbs. granulated sugar,
4 lbs. butter or lard,
2 pts. eggs,
5 pts. sweet milk,
15 lbs. flour,
9 ozs. yeast powder.

Sieve yeast powder and flour together. Rub the sugar and butter thoroughly, then rub in the eggs; then mix in the flour. Roll out and cut. Put large raisins in center of cookie. Lemon flavor (hot oven.)

SPICE COOKIES.

5½ lbs. granulated sugar,
3 lbs. lard,
16 eggs,
2 qts. molasses,
2 ozs. soda,
10 lbs. flour,
Small handful assorted spices.

Mix thoroughly. Roll out and cut with 3-inch cutter. Moderate oven.

SULTANA COOKIES.

6 lbs. dark sugar,
3½ lbs. butter and lard,
3 lbs. rolled oats,
2 lbs. raisins (chopped),
2 ozs. soda (slack weight),
¾ oz. cinnamon,
1 pt. eggs,
1 pt. milk or water.

Mix, roll out and cut with 3-inch cutter.

CRUMB COOKIES.

1 lb. sugar,
2 lbs. lard,
7½ lbs. flour,
4 lbs. crumbs,
4 ozs. soda,
2 qts. water,
2 pts. molasses,
1 oz. salt,
Spices.

Cut out with round cutter, wash and turn on pulverized sugar. Place on pans, and bake in moderate oven.

MARBLE CAKE No. 1.

5 lbs. powdered sugar,
2½ lbs. butter,
2 pts. egg whites,
2 qts. sweet milk,
8 lbs. flour,
5 ozs. yeast powder,
Vanilla flavor.

Rub butter and sugar together thoroughly. Add egg whites and milk. Sieve yeast powder with flour before mixing. Before baking take 1-3 of the batch and mix with 1 oz. melted chocolate and a little spice.

MARBLE CAKE No. 2.

3 lbs. powdered sugar,
1½ lbs. butter and lard,
1 pt. egg whites,
3 pts. milk,
4½ lbs. flour,
3 ozs. yeast powder,
Vanilla flavor.

(Same instructions as No. 1.)

CURRANT DROP CAKE No. 1.

2 lbs. sugar,
1 lb. lard,
14 eggs,
1½ pts. milk,
4½ lbs. flour,
2½ ozs. yeast powder,
1 lb. cleaned currants,
Flavor with almond extract.

Mix sugar, lard and eggs together thoroughly, then add milk. Sieve yeast powder with flour before mixing. Put currants in last. Roll on bench and cut out.

CURRANT DROP CAKE No. 2.

1½ lbs. Standard A sugar,
½ lb. lard,
5 eggs,
1 qt. milk,
2 ozs. yeast powder,
3½ lbs. flour,
Pinch salt.

Drop on light greased pans and put currants on top. Hot oven.

SPONGE DROP CAKES No. 1.

2¾ lbs. sugar,
13 eggs,
2 pts. milk,
18 ozs. butter,
3 lbs. flour,
1½ ozs. yeast powder,
Vanilla flavor.

Rub sugar and butter together thoroughly. Add eggs and mix with milk. Sieve yeast powder with flour before mixing. Drop on dusted pan, and bake in hot oven.

SPONGE DROP CAKES No. 2.

3 lbs. sugar,
1 qt. eggs,
1 qt. milk,
5 lbs. flour,
4½ ozs. yeast powder.

(Prepare same as No. 1.)

SPONGE DROP CAKES No. 3.

3 lbs. granulated sugar,
24 eggs,
1 pt. milk,
5 lbs. flour,
4 ozs. yeast powder,
Lemon flavor,
Pinch salt.

Drop on dusted pans. Bake in hot oven. Frosted on bottom.

SPONGE DROP CAKES No. 4.

5 lbs. sugar,
3 pts. eggs,
4 ozs. ammonia.
3 pints milk,
8½ lbs. flour,
Lemon flavor.

Rub sugar and eggs together, add milk and ammonia and mix in flour. Drop out size of small eggs upon pans that have been greased and dusted with flour. Hot oven.

POUND CAKE No. 1.

1 lb. sugar,
1 lb. butter,
1 pt. eggs,
1 lb. 2 ozs. flour,
½ oz. yeast powder,
Lemon flavor.

Rub sugar and butter together thoroughly. Add eggs slowly, and then add flour.

POUND CAKE No. 2. (*Mix same as No. 1.*)

3 lbs. granulated sugar,
2 lbs. butter,
18 eggs,
1 qt. milk,
4½ lbs. flour,
3 ozs. yeast powder.

POUND CAKE No. 3.

1 lb. powdered sugar,
¾ lb. butter,
9 eggs,
1 lb. flour,
½ oz. yeast powder.

(Same instructions as No. 1.)

RAISIN POUND CAKE.

2 lbs. powdered sugar,
1¼ lbs. butter,
15 eggs,
1½ pts. milk,
3 lbs. flour,
1 oz. yeast powder,
3½ lbs. cleaned raisins.

(Same instructions as Pound Cake.)

BRANDY SNAPS No. 1.

1 lb. sugar,
8 ozs. butter,
3 gills molasses, ginger, cinnamon and a little pepper,
1 lb. flour.

Stir butter and sugar very lightly, add the molasses and spices, lastly the flour; drop with a bag on well-greased pans, balls the size of large filbert, about 4 inches apart; bake in a cool oven; they will spread very thin; when done let them stand a few minutes, then bend over round sticks.

BRANDY SNAPS No. 2.

1 lb. dark sugar,
1 lb. butter,
1 pt. molasses,
1¼ lbs. flour,
Cinnamon spice.

Roll out ¼-inch thick and cut out with small cutter. Bake in cold oven.

BANANA FINGERS.

2 lbs. powdered sugar,
½ lb. butter,
½ lb. lard,
6 eggs,
¾ pt. milk,
5 lbs. flour,
2 ozs. yeast powder,
Banana flavor.

Rub sugar, butter and lard together. Add eggs slowly and rub thoroughly, then add milk. Sieve flour with yeast powder before mixing same with balance. Add flavor last.

IMITATION SPONGE CAKE.

1 lb. sugar,
7 eggs,
¼ pt. milk,
1¼ lbs. flour,
2 ozs. yeast powder.

Sieve yeast powder with flour. (Bake in hot oven.)

WHITE LOAF CAKE No. 1. (*Bake slow.*)

2 lbs. powdered sugar,
1 lb. butter,
1 pt. egg whites,
1 pt. milk,
2 lbs. 10 ozs. flour,
1 oz. yeast powder,
Vanilla flavor.

Rub sugar and butter together thoroughly. Add egg whites slowly until thoroughly mixed, and then add milk. Sieve yeast powder with flour before mixing.

WHITE LOAF CAKE No. 2.

1½ lbs. powdered sugar,
1 lb. butter,
1 pt. egg whites,
1¾ lbs. flour,
½ oz. yeast powder.

Beat egg whites to a froth before mixing. Then rub thoroughly with sugar and butter. Sieve yeast powder with flour before mixing.

VANILLA WAFERS No. 1. (Wash with egg.)

1½ lbs. sugar,
1 lb. butter,
5 eggs,
2 lbs. flour,
1 oz. yeast powder,
Vanilla flavor.

Rub sugar and butter together thoroughly. Add eggs. Sieve yeast powder with flour before mixing, and bake in temperate oven. For vanilla cookies cut with 3-inch plain cutter.

VANILLA WAFERS No. 2.

2¼ lbs. granulated sugar,
1¼ lbs. butter,
12 eggs,
2 ozs. yeast powder,
1 qt. milk,
3½ lbs. flour,
Vanilla flavor.

Sieve yeast powder with the flour. Rub sugar and butter together, add eggs and milk, then mix in flour. Use bag and tube, and drop on greased pans. Medium oven.

FRIED CAKES (Sweet Doughnuts.)

4½ lbs. sugar,
1 pt. eggs,
½ lb. lard,
3 qts. sweet milk,
12 lbs. flour,
4½ ozs. yeast powder,
Mace flavor.

Rub sugar and lard together thoroughly. Add eggs and milk. Sieve yeast powder with flour before mixing.

DOUGHNUTS No. 2.

1 lb. sugar,
4 ozs. butter,
3 eggs,
4 lbs. flour,
1 qt. milk (good measure),
1½ ozs. yeast powder,
Salt,
Lemon or mace flavor.

DOUGHNUTS No. 3.

4½ lbs. sugar,
1 lb. butter or lard,
8 eggs,
2 qts. milk,
16 lbs. flour,
8 ozs. yeast powder,
½ oz. salt,
Lemon and cinnamon flavor.

(Same instructions as No. 1.)

ALMOND SLICES.

3 lbs. sugar,
3 lbs. flour,
1 pt. eggs,
½ oz. ammonia,
1 lb. chopped almonds.

Roll the dough out on the bench with the hands, long, and about 1 inch thick and 2 inches wide. Cut off slices ½ inch thick, with sharp knife, and place on pans with cut side up. Wash with egg and bake in slow oven.

GOLDEN ROD CAKE.

2¼ lbs. powdered sugar,
1 lb. 2 ozs. butter or lard,
1½ pts. egg yolks,
1½ pts. milk,
2 lbs. 12 ozs. flour,
2 ozs. yeast powder,
Orange flavor.

(Same instructions as Orange Cake.)

ORANGE CAKE. (*Bake slow.*)

1 lb. 6 ozs. powdered sugar,
12 ozs. butter,
8 eggs,
1 pt. milk,
1 lb. 14 ozs. flour,
1 oz. yeast powder,
Flavor with juice of two oranges.

Rub butter and sugar light, add eggs, then milk and flour. Sieve yeast powder with flour before mixing. Bake in Golden Rod or square tubed cake pans. Turn upside down; ice bottom side. Grease pans, don't dust.

NEW YEAR'S CAKE No. 1.

2 lbs. sugar,
1¼ lbs. butter,
1¼ qts. milk,
4¼ lbs. flour,
3 ozs. yeast powder,
Small quantity caraway seed.

Rub butter and sugar together thoroughly, and add milk. Sieve yeast powder with flour before mixing.

NEW YEAR'S CAKE No. 2.

1 lb. sugar,
¾ lb. butter,
3 eggs, well beaten,
3 tablespoonfuls caraway seed,
1 nutmeg, grated,
3 lbs. flour,
1 tablespoonful saleratus dissolved in ½ pt. milk,
1 gill rose water.

Cream sugar and butter; add the eggs, caraway, nutmeg and one-third the flour; mix the milk with the rose water, and stir into the paste. Add the rest of the flour and work to a smooth light dough. Put into round jelly pans, buttered, and bake in a quick oven. Or cut into small round cakes, and then bake.

GOLDEN CAKE.

1¼ lbs. sugar,
1 lb. butter,
1 pt. milk,
1 pt. egg yolks,
1¾ lbs. flour,
1 oz. yeast powder,
Flavor with mace.

Rub sugar and butter together thoroughly. Add egg yolks and then add flour. Sieve yeast powder with flour before mixing.

CRYSTAL CAKE.

2 lbs. 12 ozs. powdered sugar,
1¼ lbs. butter,
1 pt. egg whites,
1 pt. milk,
2½ lbs. flour,
1 oz. yeast powder,
Lemon flavor.

Rub sugar and butter together thoroughly. Add egg whites and milk. Sieve yeast powder with flour before mixing.

LEMON SNAPS No. 1. (*Bake in cold oven.*)

2 lbs. granulated sugar,
1 lb. butter,
7 eggs,
2½ lbs. flour,
2 ozs. yeast powder,
Lemon flavor.

Rub butter and sugar together. Add eggs slowly, and mix thoroughly. Sieve yeast powder with flour before mixing.

LEMON SNAPS No. 2.

1½ lbs. granulated sugar,
¾ lb. butter,
7 eggs,
¼ pt. milk,
2½ lbs. flour,
½ oz. ammonia.

(Same instructions as No. 1.)

LEMON SNAPS No. 3.

8 lbs. granulated sugar,
4 lbs. butter,
3 pts. eggs,
3 ozs. ammonia,
10 lbs. flour,
Lemon flavor.

Rub butter and sugar together; rub in eggs, a few at a time; add ammonia and flavor; mix in the flour.

SPRINGERLE CAKES.

½ lb. sugar,
½ lb. flour,
2 eggs,
Little anise seed.

Beat eggs and sugar up stiff, then mix in flour; roll out on the bench to ¼-inch in thickness; press springle-board upon the dough; cut out with knife and place on pans, then let them stand 8 hours; bake in slow oven.

COCOANUT DROP CAKES.

2 lbs. sugar,
3 lbs. flour,
12 eggs,
½ pt. water,
2 ozs. yeast powder,
Vanilla flavor.

Sieve yeast powder with flour before mixing. Grease pans and dust. Dip cake in shred cocoanut.

COCOANUT BARS.

4 lbs. sugar,
3 lbs. lard,
4 lbs. granulated cocoanut,
2 qts. New Orleans molasses,
2 pints water,
1 oz. soda,
8 eggs,
13 lbs. flour.

Rub lard and sugar together, then add eggs, molasses, soda and water, cocoanut and flour. Roll out and cut into strips, or work on regular cake machine.

CUP CAKES.

1 lb. sugar,
6 ozs. lard,
4 eggs,
1¾ lbs. flour,
1¼ pts. milk,
1 oz. yeast powder,
Pinch salt.

Rub sugar, lard and eggs together. Add milk and flour. Sieve yeast powder with flour before mixing.

CUP CAKES No. 2.

4 lbs. sugar,
2 lbs. lard or butter,
2 pts. eggs,
2 qts. milk,
2 ozs. soda,
2 ozs. ammonia,
8 lbs. flour,
Flavor with mace.

Rub sugar and lard together, then eggs and milk with flour, soda and ammonia last. Drop out in greased cups and bake in moderate oven.

SHEET CAKE.

3 lbs. powdered sugar,
2 lbs. butter,
4½ lbs. flour,
1 pt. egg whites,
1½ pts. milk,
3 ozs. yeast powder,
Vanilla flavor.

Rub butter and sugar together thoroughly. Rub in the egg whites. Add flavor and milk. Sieve yeast powder with flour and mix. Grease and put on ordinary cake pans and spread about ¼-inch thick.

SHEET CAKE No. 2.

4½ lbs. powdered sugar,
2¾ lbs. butter,
1 qt. egg whites,
2 pts. milk,
6 ozs. yeast powder,
6¾ lbs. flour,
Flavor with vanilla.

Rub the butter and sugar to a cream; rub in the egg whites; add the flavor and milk; sieve in the yeast powder through the flour, and mix. Grease and paper pans, and spread the mixture ¼-inch thick. Bake in a hot oven.

SHEET WHITE LAYER CAKE.

3½ lbs. sugar,
1¼ lbs. butter,
1 pt. egg whites,
2 qts. milk,
6 lbs. flour,
6 ozs. yeast powder.

Bake in sheets in medium oven.

ENGLISH LUNCH CAKE.

1 lb. sugar,
1 lb. butter,
1½ lbs. flour,
1 pt. eggs,
2½ pts. milk,
¾ oz. yeast powder,
2½ lbs. crumbs,
1 pt. brandy,
2 lbs. sultanas,
2 lbs. currants,
1 lb. citron,
1 teaspoonful mace,
2 teaspoonfuls cinnamon,
1 teaspoonful allspice,
4 lemon gratings,
1 teaspoonful ginger.

VIENNA CAKE. (*Bake in large sheets.*)

2 lbs. sugar,
1 lb. butter,
8 eggs,
4 lbs. flour,
2 pts. milk,
3 ozs. yeast powder.

Rub sugar, butter and eggs together. Add milk and flour. Sieve yeast powder with flour before mixing.

NEW YORK LUNCH CAKE.

3 lbs. sugar,
2¼ lbs. butter,
2 pts. eggs,
1½ pts. milk,
4 lbs. flour,
2½ ozs. yeast powder,
Vanilla flavor.

Rub sugar and butter together thoroughly. Add eggs slowly and then add milk. Sieve yeast powder with flour before mixing.

ROUGH AND READY CAKES No. 1.

3 lbs. sugar,
1½ lbs. butter,
1 pt. eggs,
1 qt. milk,
6 lbs. flour,
2½ ozs. yeast powder.

Rub butter and sugar together thoroughly. Add eggs and milk. Sieve yeast powder with flour before mixing. Drop in granulated sugar and mark with fork.

ROUGH AND READYY CAKES No. 2.

3 lbs. sugar,
1¼ pts. cooking oil,
12 eggs,
1 qt. milk,
5½ lbs. flour,
3 ozs. yeast powder.

Drop on pans, turn on sugar and mark with fork. (Bake in medium oven.)

GINGER SNAPS.

1½ lbs. sugar,
¾ lb. lard,
1 pt. molasses,
½ pt. water,
1½ ozs. ginger,
3 lbs. flour,
1 oz. soda.

Dissolve soda in water. Mix sugar and lard together thoroughly. Add molasses, ginger, water and flour.

GINGER STAGE PLANK.

2 qts. molasses,
1 qt. water,
½ lb. lard,
Spices,
Flour enough to roll out easy.

Roll out one-fourth inch thick, wash very lightly with water before baking, in cool oven.

GINGER BREAD No. 1.

1½ lbs. sugar,
¾ pt. cooking oil,
1 pt. molasses,
1 qt. water,
1 oz. soda,
4 lbs. flour,
2 ozs. ginger.

Put entire mixture in bowl, except flour, then mix. Add flour and ginger last. Bake in slow oven. Wash with water brush before baking.

GINGER BREAD No. 2.

1 lb. butter,
3 lbs. flour,
1 gill ginger, freshly ground,
1 teaspoonful pearlash,
1 pt. West India molasses.

Cut the butter into small cubes and work into the flour with the ginger. Dissolve the pearlash in a little vinegar and stir it alternately with the molasses into the dough. Beat long and hard till quite light. Knead it a little and then either put it into pans and bake in whole cakes or sheets, or cut into cakes of any desired forms. Patty pans and cups also are convenient for the purpose. The pans must be buttered and the oven not hot enough to scorch the cake.

SOFT GINGER BREAD.

2 lbs. sugar,
2 lbs. lard,
4 ozs. soda,
16 eggs,
2 qts. molasses,
2 pts. milk,
9 lbs. flour.

Mix sugar and lard together; add eggs; add molasses; then milk and soda; mix in the flour. Vanilla flavor and ginger.

A. No. 1 GINGER BREAD.

¾ lb. sugar,
¾ lb. lard,
2 ozs. soda, light weight,
6 eggs,
1 qt. molasses,
1 qt. milk or water,
4½ lbs. flour,
Flavor with Tutti Frutti extract.

SUGAR GINGER BREAD.

1 lb. light brown sugar,
6 ozs. butter,
4 eggs, beaten to a froth,
3 teaspoonfuls ginger,
1½ lbs. flour,
1 gill milk,
1 teaspoonful saleratus.

Cream butter and sugar, stir in eggs and ginger, add the flour by handfuls, and work to a smooth batter. Dissolve saleratus in milk, mix lightly, roll into sheets half inch thick and bake at once in a quick oven.

SUGAR CAKES.

2 lbs. granulated sugar,
1 lb. lard,
4 eggs,
1 pt. milk,
4 lbs. flour,
2 ozs. yeast powder,
Flavor with lemon.

Rub sugar, butter and eggs well before adding milk. Mix yeast powder with flour. Bake in slow oven.

STRAWBERRY SHORT CAKE No. 1.

1 lb. butter,
½ lb. sugar,
3 eggs,
1 pt. milk,
3 lbs. flour,
2 ozs. yeast powder.

Rub butter, eggs and sugar together thoroughly. Add milk and a little salt. Sieve yeast powder with flour before mixing.

STRAWBERRY SHORT CAKE No. 2.

4 lbs. flour,
3 ozs. yeast powder,
½ lb. sugar,
1 oz. salt,
1 lb. shortening (butter or lard),
3 pts. milk.

Rub flour, sugar, yeast powder, salt and shortening like that of pie crust. Add milk slowly until all dissolved. (Bake in hot oven.)

STRAWBERRY SHORT CAKE No. 3.

1½ lbs. flour,
7 ozs. butter,
3 ozs. sugar,
2 eggs,
½ pt. sweet milk,
1½ ozs. yeast powder,
A little salt.

Sieve yeast powder with flour, then mix in butter, sugar and salt; add eggs and milk. Scale one lb. for each layer.

SILVER CAKE.

3 lbs. sugar,
2 lbs. butter,
1¾ pts. egg whites,
1 qt. milk,
4¾ lbs. flour,
2½ ozs. yeast powder,
Vanilla flavor.

Rub sugar and butter together thoroughly. Add eggs slowly, and mix with milk. Sieve yeast powder with flour before mixing.

MAUD S. CAKE.

2¼ lbs. powdered sugar,
18 ozs. butter and lard,
1½ pts. egg yolks,
1½ pts. milk,
2 lbs. 12 ozs. flour,
2 ozs. yeast powder,
1 oz. melted chocolate, and enough chocolate color to color.

Rub sugar, butter and eggs together, then add milk and flour. Sieve yeast powder with flour before mixing. Add melted chocolate and color last.

PARIS CAKE. (*Medium oven.*)

2 lbs. granulated sugar,
½ lb. butter,
12 eggs,
1 pt. milk,
4 lbs. flour,
3 ozs. yeast powder.

Lay out like ginger nuts, placing a small piece of citron on top.

GILT EDGE CAKE.

1½ pts. egg whites,
1 oz. cream tartar,
1 lb. granulated sugar,
1 lb. powdered sugar,
½ pt. yolks,
1 lb. flour.

Beat the whites half, then add cream tartar, beat to a point. Beat in granulated sugar little at a time; add powdered sugar the same way; add yolks and stir until well mixed, then add flour and beat one-quarter minute. (Bake in cool oven, tins only half full.)

COCOANUT CAKE.

1 lb. granulated sugar,
2 ozs. butter,
15 egg yolks,
½ lb. flour,
½ oz. yeast powder,
2 lbs. grated cocoanut.

Mix sugar, butter and yolks together, adding flour and yeast powder. Put cocoanut in last. Bake in hot oven.

HONEY CAKE.

2½ pts. honey,
4 eggs,
1 oz. soda,
¼ oz. ammonia,
½ lb. dark sugar,
¼ pt. water,
4 lbs. flour.

Rub sugar, honey and ammonia together; add eggs, then the soda and water, then mix in the flour. Roll out and cut with 3-inch cutter and bake in moderate oven.

GERMAN HONEY CAKE. (*Bake in hot oven.*)

2¼ lbs. granulated sugar,
8 eggs,
½ gallon honey,
½ pt. water,
½ oz. ammonia (carbonate),
2 ozs. soda,
8 to 9 lbs. flour,
Juice and rind of one lemon,
Spices.

Boil honey with sugar, mixing flour for soft dough. Add eggs, ammonia and soda when cooled. Use flour for dusting in rolling, and cut with square cutter.

PLAIN HONEY CAKE No. 1. (*No boiling.*)

1½ qts. honey,
2 lbs. sugar,
1½ ozs. soda,
6½ lbs. flour,
4 eggs,
¼ pt. water.

Mix sugar, honey, soda, eggs and water. Then add flour. Roll out on bench and cut with 3-inch plain cutter. Bake in cool oven and frost after baked.

PLAIN HONEY CAKE No. 2. (*No boiling.*)

2 lbs. sugar,
1¼ lbs. lard,
12 eggs,
2 ozs. soda,
1 pt. honey,
1 pt. molasses,
1½ pts. water,
7½ lbs. flour.
Spices. (Hot oven.)

DEVIL'S FOOD CAKE.

2¼ lbs. powdered sugar,
1 lb. 2 ozs. butter or lard,
1½ pts. yolks,
1½ pts. milk,
2 lbs. 10 ozs. flour,
2½ ozs. yeast powder.

Add to this enough chocolate to flavor and color very dark with chocolate color. Bake in layer tins and put boiled icing between the layers and over the top and sides.

FRUIT SLICES.

4 lbs. brown sugar,
2 lbs. lard,
8 eggs or 16 yolks,
1 qt. molasses,
3 lbs. currants,
3 lbs. seedless raisins,
2 ozs. soda,
1 oz. ginger,
1 oz. cinnamon,
1 oz. cloves,
6 lbs. flour.

Bake in slow oven. Will make 24 dozen.

LIGHT FRUIT STICKS.

1½ lbs. powdered sugar,
1½ lbs. flour,
6 eggs,
½ lb. raisins,
½ lb. almonds,
Pinch ammonia.

Roll out and flatten down. Ice and cut into sticks about 1 inch wide. Let them stand about two hours on pans, and bake in cold oven.

DARK FRUIT STICKS.

2 lbs. granulated sugar,
1 lb. butter or lard,
1 oz. soda,
1 lb. currants,
1 lb. raisins,
5 eggs,
½ pt. water,
½ pt. molasses,
3 lbs. flour,
Spices.

Dissolve the soda in the water. Rub butter and sugar together, add eggs, molasses and water. Mix in the flour, then add the currants, raisins and spices. Divide the dough and roll the parts round, the length of pan; when baked cut up into sticks.

FRUIT CAKE—DARK. (*Bake in cold oven.*)

4 lbs. sugar,
2 lbs. butter,
3 pts. eggs,
6 lbs. seedless raisins,
8 lbs. currants,
1 lb. citron,
1 oz. mace,
1 oz. cloves,
2 ozs. cinnamon,
2 ozs. allspice,
½ pt. molasses,
4 lbs. flour,
1 oz. yeast powder.

Rub butter and sugar together, and add eggs slowly. Sieve yeast powder with flour before using, and add fruit last. A little brandy or sweet cider will improve the flavor.

FRUIT CAKE—LIGHT.

3½ lbs. sugar,
3½ lbs. butter,
3 pts. eggs,
4½ lbs. flour,
4 lbs. seedless raisins,
4 lbs. currants,
1 lb. citron,
1 oz. yeast powder,
Mace or lemon flavor.

Use same instructions as dark fruit cake.

FRUIT CAKE. (*Cheap Mix.*)

3 lbs. sugar,
1½ pts. cooking oil,
2 qts. water,
2 ozs. soda,
8 lbs. flour,
4 ozs. ginger,
4 lbs. currants,
4 lbs. raisins,
8 ozs. lemon peel,
8 ozs. orange,
4 ozs. citron.

Bake in slow oven.

MOLASSES FRUIT CAKE.

1½ lbs. sugar,
1½ lbs. lard,
4 lbs. flour,
2 lbs. currants,
1 oz. soda,
1½ qts. molasses,
2 pts. milk,
8 eggs,
1 oz. salt.

Line tins. This makes nine ten-cent loaf cakes.

BOSTON FRUIT CAKE.

¾ lb. butter,
¾ lb. sugar,
1 teaspoonful cinnamon and nutmeg,
1½ gills double cream,
¾ lb. flour,
8 eggs beaten to a cream,
1 lb. currants, washed, picked and dried.
1 lb. raisins, selected and chopped,
½ lb. citron, sliced,
¼ lb. candied orange peel, chopped.

Beat butter, sugar and spices till very light, then add cream and one-third of the flour, and mix till smooth. Add eggs by degrees and balance of flour, slowly stirred in. Lastly, stir in the fruit and mix well. Pour into a pan lined with buttered paper, and bake in moderate oven. Dust with flour, wipe dry and ice with Vanilla icing.

VANILLA CAKES.

1½ lbs. sugar,
1 lb. butter,
6 eggs,
2 lbs. flour,
1 oz. yeast powder.

Rub sugar, butter and eggs together. Add flour, with yeast powder. Bake in hot oven.

FRUIT BARS.

4 lbs. granulated sugar,
2 lbs. lard or butter,
3 lbs. raisins,
3 lbs. currants,
2 ozs. soda,
1 pt. molasses,
1 pt. water,
8 eggs,
6 lbs. flour,
Cinnamon.

Dissolve soda in water. Cream butter and sugar together. Add eggs, molasses and water. Mix in flour, then add currants, raisins and spices. Divide the dough in 12 equal parts, roll the parts round, the length of cake pans. Put 3 pieces in a pan, wash with egg and bake in a slow oven. Do not flatten down, as they will spread themselves. When baked and cool cut into sticks one inch wide.

GENUINE SUNSHINE CAKE No. 1.

1½ lbs. sugar,
1 lb. butter,
14 eggs,
1 pt. milk,
2½ lbs. flour,
1½ ozs. yeast powder,
Flavor with lemon extract.

Rub yolks, butter and sugar together thoroughly. Add egg whites after beating same to a froth. Sieve yeast powder with flour before mixing.

SUNSHINE CAKE No. 2.

1 lb. sugar,
1⅛ pts. egg whites,
¼ pt. yolks,
8 ozs. flour,
1 oz. starch,
½ oz. cream tartar.

Beat egg whites to froth; add yolks and sugar; then add flour, starch and cream tartar. (Bake in medium oven.)

BERWICK SPONGE CAKE.

9 ozs. sugar,
6 eggs,
1 pt. milk,
1 lemon, juice and grated rind,
A pinch salt,
1 oz. yeast powder,
12 ozs. flour.

Beat eggs and sugar to a cream; add half the flour. Beat awhile, add balance of flour, lemon and salt and mix well with yeast powder. Beat to a light smooth mass, fill into long square pans three-quarters inch thick, and bake in a quick oven. When cool dust with powdered sugar.

GRAND DUCHESS CAKE.

1 lb. sugar,
½ lb. butter,
½ pt. egg yolks,
1½ lbs. flour,
¾ pt. milk,
¾ oz. yeast powder.

Rub sugar, butter and eggs together. Add milk and flour. Sieve yeast powder with flour before mixing.

ZEPHYR CAKES. (*Bake in cold oven.*)

1 lb. granulated sugar,
¼ lb. butter,
14 eggs,
¾ lb. flour,
½ oz. yeast powder.

Beat egg whites to froth. Add sugar and butter well mixed. Put flour and yeast powder in last. Bake in pound cake pans.

CORN MUFFINS.

1 lb. sugar,
1 lb. lard,
10 eggs,
2½ qts. milk,
2 lbs. corn flour,
4 lbs. flour,
4½ ozs. yeast powder.

Rub sugar, lard and eggs together. Add milk, then flour. Mix corn flour with other flour before adding. Sieve yeast powder with flour. (Bake in muffin rings in hot oven.)

CORN BREAD (Johnnie Cake.)

6 ozs. sugar,
3 ozs. melted butter,
3 eggs,
1 pt. milk,
12 ozs. corn meal,
12 ozs. flour,
Pinch salt,
1 oz. yeast powder.

Bake in cold oven.

GERMAN CAKE.

1 lb. butter,
1 lb. sugar,
2 lbs. flour,
3 eggs, beaten to a thick cream,
1 teaspoonful cinnamon,
1 gill rosewater,
½ lb. shelled almonds, blanched.

Cream the sugar and butter, then beat in the eggs, flour, cinnamon and rosewater. Mix to a smooth dough, roll out thin, cut into small cakes and cover with the almonds cut in half or coarsely chopped. Bake in tins in a moderate oven.

BOSTON CAKE.

1 lb. butter,
1 lb. sugar,
1 gill cream,
1 tablespoonful rose water,
10 eggs,
1¼ lbs. flour,
1 nutmeg, grated,
1 teaspoonful cinnamon,
1 pinch powdered cardamom seed,
1 pinch powdered cloves.

Cream the butter and sugar, then stir in rosewater and cream. Whip eggs until very thick and stir in gradually. Work the flour in by degrees and lastly the spices. Beat all well together for ten minutes. Bake in shallow pans or round cake pans in a moderate oven. When cold, frost with plain icing, and mark while still soft in lines for the cutting, the square in square cakes, the round ones in lines across the center.

ALMOND BARS.

5½ lbs. C sugar,
3½ lbs. butter or lard,
20 eggs,
½ pt. milk,
½ oz. soda,
½ oz. ammonia,
2½ lbs. crumbs,
1 lb. shred cocoanut,
1½ lbs. chopped almonds,
6¼ lbs. flour.

Work same as Fruit Slices.

ALMOND CAKE.

2 ozs. sweet almonds,
1 oz. bitter almonds,
1 lb. powdered sugar,
16 eggs,
14 ozs. flour mixed with
2 ozs. corn starch and sifted,
1 gill rose or orange flower water.

Blanch and pound the almonds, with a little of the rose water, to a paste. Beat the eggs and sugar in a bowl, over a gentle fire, till blood warm, then take off and continue beating until, on stirring it into a heap it will stand. When cold, add the almond paste and flavoring. Stir in the flour and bake in a moderate oven.

PLUNKETS OR CORN STARCH CAKES.

1 lb. butter,
1 lb. sugar,
12 eggs,
¾ lb. corn starch, mixed with
¼ lb. flour and sifted twice,
1 tablespoonful vanilla sugar.

Cream the butter and sugar, beat the whites of egg to a stiff froth, stir in the yolks and work all smoothly together. Add the flour and vanilla; beat till light and fine, put into small scallop-tins and bake in a moderate oven.

BROWN LOAF CAKE.

1 lb. brown sugar,
¾ lb. butter,
1 pt. sour milk,
1 pt. West India molasses,
5 eggs beaten to a thick froth,
2 teaspoonfuls soda,
1 teaspoonful cinnamon,
1 teaspoonful cloves,
1 teaspoonful allspice,
1 nutmeg, grated,
3 lbs. flour, well sifted,
2 lbs. currants, washed and dried,
1 lb. raisins, seeded.

Beat the sugar and butter to a light cream, then add in the order named above and stirring constantly, the milk, molasses, eggs, soda, spices and flour. Mix all thoroughly, stir in fruit previously dredged with flour uniformly through with your fingers and bake in a moderate oven.

CARAMEL CAKE.

¾ lb. butter,
1½ lbs. sugar,
2 lemon rinds, grated,
½ teaspoonful powdered mace,
10 eggs,
1 pt. milk,
1 gill rosewater,
1 lb. flour,
6 ozs. corn starch,
1 oz. yeast powder.

Rub butter, sugar, lemon and mace to a thick, smooth cream. Add the eggs, three at a time, then the milk and rosewater, and knead till smooth. Sift yeast powder through the flour and corn starch. Mix all together, stir quickly till smooth. Pour into round cake pans, to the depth of half an inch and bake in moderate oven. Ice with caramel icing.

CARAMEL CAKE FILLING.

1 lb. dark sugar,
7 ozs. (scant) chocolate (melted),
1 cup milk,
¼ lb. butter,
3 teaspoonfuls vanilla.

Mix thoroughly and cook as syrup until stiff enough to spread; spread on cake and set in the oven to dry.

CITRON CAKE.

1 lb. butter,
1 lb. sugar,
12 eggs,
1 nutmeg, grated,
3 tablespoonfuls rosewater,
1 lb. flour,
1 lb. citron, sliced thin.

Cream butter and sugar, beat in eggs, four at a time, next the nutmeg, then rosewater and the flour well mixed with citron. Knead till smooth and bake in cake pans lined with buttered paper, in a moderate oven three to four hours.

DANBURY CAKE.

1 lb. sugar,
¾ lb. flour,
2 lbs. currants,
½ oz. allspice, powdered,
½ oz. cinnamon, powdered,
4 ozs. candied orange peel,
4 ozs. candied lemon peel,
8 ozs. butter,
Puff paste as required.

Cream the butter and sugar, mix in the flour, with the spices and fruits, stirring all lightly and smoothly together. Roll out a piece of puff paste into a sheet and cut it into oval shapes, about 4 inches long. Put a little of the cake dough upon it and fold up, like a puff. Dust the moulding board with flour, place them on it, flatten them with a rolling pin, sift powdered sugar on them and bake on sheets of iron in a hot oven.

CARAWAY CAKE.

1¾ lbs. sugar,
½ lb. butter,
2 lbs. flour,
½ gill caraway seed,
1 grated lemon rind,
Milk as required.

Cream butter and sugar, add the flour, seeds and lemon and work with enough milk to make a dough that may be rolled. Roll into sheets half-inch thick, cut into square cakes of moderate size. Crimp the edges, or cut the cakes out with a wheel marker. Bake in quick oven.

BRIDE CAKE.

1 lb. butter,
1 lb. sugar,
8 eggs,
¼ oz. powdered mace,
¼ oz. powdered cinnamon,
1 gill cream,
1¼ lbs. flour,
1½ lbs. Zante currants,
4 ozs. sultanas,
4 ozs. shelled sweet almonds, blanched,
3 ozs. citron, sliced thin,
3 ozs. candied orange peel.

Cream the butter and sugar, add eggs, spices, cream and stir the entire time. Lightly mix the flour and fruit and add one-third at a time. Bake in a round cake pan, in a slow oven, three to four hours. Ice with hard icing, almond, rose or vanilla.

CREAM CAKES.

4 lbs. sugar,
3 lbs. butter,
16 eggs,
2 pts. milk,
2 ozs. ammonia,
8 lbs. flour.

Rub sugar and butter together, add eggs, milk and ammonia, then mix in flour. Roll out and cut with 3-inch round cake cutter. Place them on the bench and wash with egg-wash. Sieve pulverized sugar over the tops, bake on pans. Vanilla flavor. Slow oven.

WASHINGTON PIE.

5 lbs. fine crumbs,
1 pt. molasses,
1 lb. raisins,
½ lb. currants,
2 ozs. soda,
Handful of assorted spices.

Add enough water to make a stiff dough. Line a pan with pie crust; fill with the above mixture; bake in slow oven.

RIBBON CAKE.

¼ lb. shelled almonds,
¾ lb. sugar,
20 yolks eggs,
10 whites of eggs,
4 ozs. flour,
4 ozs. rye bread crumbs,
1 tablespoonful cinnamon,
1 teaspoonful cloves,
1 oz. candied orange peel,
1 oz. candied lemon peel,
1 oz. candied citron peel.

Sift the almonds, wash and dry them and pound, with a little white of egg, to a paste. Put the sugar and almond paste into a bowl, add as many of the yolks, one at a time, as suffice to make a smooth paste and beat till very light. The bread crumbs must be dried, pounded, sifted through a coarse sieve and then spread out thinly on a tin and toasted in the oven to a rich brown. Soak well in wine and squeeze dry. Beat the whites to a stiff froth; to one-half of it stir in one-half of the flour and one-half of the crumbs, then add the other half of each and beat all well together. Work this into the almond paste, add gradually, the rest of the yolks, the spices and the fruits, and when well combined, pour into jelly cake tins to a depth of half an inch and bake in a moderate oven.

SHREWSBURY CAKE.

¾ lb. powdered sugar,
½ lb. butter,
5 eggs, whites and yolks beaten separately,
1 lb. flour,
1 tablespoonful rose water.

Cream sugar and butter, add the yolks gradually, then the whites, the flour and rose water and work to a smooth batter. Drop in, by the spoonful, on buttered tins, dust with sugar and bake in a quick oven.

VICTORIA LOAF CAKE.

2½ lbs. powdered sugar,
1 lb. fresh butter,
12 eggs,
1¾ pts. sweet milk,
2¾ lbs. flour,
1¼ ozs. yeast powder.

Bake in 4½x8½ square pans and ice with vanilla icing.

ORANGE OR CHOCOLATE SLICES. (*Hot oven.*)

1¾ lbs. powdered sugar,
14 ozs. butter and lard compound,
1 pt. egg yolks,
1 pt. milk,
2½ lbs. flour,
2 ozs. yeast powder,
Vanilla flavor.

Rub sugar and butter; when light rub in eggs; add milk and flour last. Sieve yeast powder with flour and scale in twelve nine-inch deep layer cake pans 9 ozs. each. After putting three layers together ice with orange or chocolate icing. Cut cake in three triangle pieces; ice each piece on cut side; put one cherry (crystalized) on top; sell at 10 cents each.

SULTANA CAKE.

1½ lbs. sugar,
½ lb. butter,
8 eggs (yolks and whites beaten separately),
½ teaspoonful cinnamon,
½ nutmeg (grated),
½ pt. cream,
1¼ lbs. flour,
¾ oz. yeast powder,
1 lb. sultanas (washed, dried and dredged).

Cream the butter and sugar, mix in the beaten yolks, then the spice and work till smooth. Lightly stir in the cream. Mix the flour and yeast powder, sift twice and work in by turns with the whites, a little of each at a time till you have a smooth dough. Add the sultanas and mix them uniformly through the mass. Bake in buttered pans in a moderate oven and while still warm coat with lemon icing.

FRENCH CAKE.

1 lb. sugar,
¾ lb. butter,
12 eggs, whites and yolks beaten separately,
2 gills cream,
1½ lbs. flour,
1 gill milk,
½ nutmeg, grated,
12 ozs. raisins, seeded,
4 ozs. citron, chopped,
4 ozs. shelled almonds, blanched and pounded.

Rub sugar and butter to a rich white cream, beat in yolks, then the whites, and cream and whisk it well. Work in flour, milk and knead till smooth. Just before ready for oven mix in all the fruits and spice and bake in moderate oven.

NUT CAKE.

¾ lb. sugar,
½ lb. butter,
3 eggs,
½ pt. milk,
¾ lb. flour, mixed with ¾ oz. yeast powder,
½ pt. kernels, hickory or walnuts.

Beat the sugar, butter and eggs to a rich, frothy cream; stir in, by turns, the milk and the flour, then add the kernels; mix them lightly through the dough with the fingers and bake in one loaf in a buttered pan in a moderate oven. If small cakes are desired roll the dough about a quarter inch thick, cut into small cakes and bake on buttered tins. The rolling may break some of the nuts, but the swelling of the cake, in baking, will cover them.

FRENCH LOAF CAKE.

1 lb. sugar,
½ lb. butter,
½ pt. cream,
1 lb. flour, well sifted,
8 eggs, beaten very thick,
1 lemon, juice and grated rind,
1 teaspoonful saleratus water.

Beat butter and sugar to a rich white cream, whisk in the cream and beat in one-fourth of the flour. Work steadily till well mixed. Add gradually one-half of each by turns, the beaten eggs and the rest of the flour, alternately with lemon juice and rind. Beat all well together, then put in the saleratus water. Stir gently for a few minutes, put into cake pans lined with white sized paper and bake in a moderate oven.

CHOCOLATE CAKE.

1 lb. sugar,
½ lb. butter,
5 whites of eggs, whipped to a froth,
2 yolks of eggs, beaten to a cream,
1¼ lbs. flour,
½ oz. yeast powder,
½ pt. milk.

Cream butter and sugar, stir in the whites, then yolks, and beat till smooth and light, and add milk. Mix flour with yeast powder and sift three times. Then knead all together to a smooth dough, pour into jelly-cake tins to the thickness of half inch and bake in a quick oven. Frost with chocolate icing.

MADISON CAKE.

1 lb. butter,
1½ lbs. sugar,
½ pt. cream,
12 eggs, beaten till very thick,
2 lbs. flour,
2 nutmegs, grated,
1 lb. raisins, seeded and dredged,
1 lb. currants, washed, dried and dredged,
½ lb. citron, sliced and dredged.

Beat the butter and sugar to a fine white sauce, and add the cream. Stir in the eggs, quite slowly, and then the flour, one-third at a time. Beat well until smooth, add spice and then stir the fruit lightly in, mixing it well through the mass without beating. Put into pans lined with buttered paper, smooth the top with a wet knife blade and bake in a moderate oven. Serve either plain or iced.

DOVER CAKE.

1 lb. sugar,
½ lb. butter,
6 eggs, beaten to a froth,
½ pt. milk,
¼ oz. soda,
1 tablespoonful vinegar,
1 tablespoonful rosewater,
1 teaspoonful cinnamon,
1 lb. flour.

Cream butter and eggs, add in order named the eggs, milk, rosewater, and cinnamon. Mix yeast powder with flour, which is to be added last. Work lightly and quickly to a smooth dough, bake in a quick oven and coat with lemon icing.

SCOTCH WAFERS.

1½ lbs. flour,
1 lb. butter,
1 lb. sugar,
3 eggs, well beaten,
1 teaspoonful cinnamon,
1 gill milk.

Rub the flour and butter together, mix in the sugar, eggs and cinnamon, then the milk and work to a smooth dough. Let rest half an hour, then roll into a sheet a quarter of an inch thick, cut into small round cakes, or any other shape for which you have cutters and bake in a rather quick oven to a fawn color.

GERMAN SPONGE CAKE.

12 eggs (yolks and whites separated),
6 ozs. sugar,
6 ozs. flour,
Grated rind of lemon.

Beat the yolks and four ounces of the sugar in a china bowl till very stiff. Beat the whites and two ounces of sugar to a stiff froth. Add the lemon grating to the yolks, then one-third each of the whites and the flour and mix it in very lightly and then add slowly the rest of the whites and flour, stirring only just enough to mix it well. Pour into a pan lined with buttered paper and bake in a moderate oven.

WEDDING CAKE.

1 lb. powdered sugar,
14 ozs. butter,
12 eggs,
1 lb. flour (well sifted),
1 gill cream,
½ gill brandy,
1 tablespoonful cinnamon,
2 teaspoonfuls mace,
2 teaspoonfuls cloves,
1 nutmeg (grated),
3 lbs. raisins (seeded and halved),
2 lbs. sultanas (picked, washed and dried),
1 lb. currants (picked, washed and dried),
1 lb. citron (cut into strips)

Rub the sugar and butter to a smooth cream. If the weather is cold, warm them a little at first, if needed. Beat the eggs as light as possible, and work them into the butter and sugar alternately with the flour, stirring very hard. Mix well and sift all the spices, and add them gradually with the cream and brandy. Dredge all the fruits with sifted flour, mix them all through and stir the whole for ten or fifteen minutes, as hard as possible, reserving one-fourth of the citron for strewing on the top. If cake is intended for long keeping then brandy is required, and finish with chocolate or vanilla icing. Do not turn it out until cold, rub it with flour, wipe with a cloth and ice with white of egg icing, adding chocolate or vanilla icing.

MOUNTAIN CAKE.

1 lb. sugar,
½ lb. butter,
6 eggs, whites and yolks beaten separately,
½ pt. milk,
1 lb. flour mixed with ¾ oz. yeast powder.

Cream the butter and sugar, add the beaten yolks, then the milk, flour and last the beaten whites. Each must be worked in slowly, and a lively stirring kept up till it is light and smooth. Bake in a moderate oven and when cool, ice with two whites of eggs, beaten to a froth, and well whipped together with one pound of powdered sugar and half pint stiff currant jelly.

WHITE MOUNTAIN CAKE.

1 lb. 6 ozs. sugar,
12 ozs. butter,
16 whites of eggs,
1 lb. 6 oz. flour,
½ pint sweet milk,
½ oz. yeast powder.

Add milk after flour is worked in. Vanilla flavor.

MOLASSES CUP CAKES.

½ lb. powdered sugar,
¾ lb. lard or butter,
2 pts. molasses,
2 pts. water or milk,
1½ ozs. soda,
4 eggs.

Mix same as Wine Cakes, but add eggs last. Drop out in cups and bake in moderate oven.

MOLASSES SQUARES.

5 lbs. cake crumbs,
3 lbs. sugar,
1 lb. lard,
1½ pts. molasses,
6 pts. water or milk,
1 pt. eggs,
6 lbs. flour,
4 ozs. soda.

Mix all together and add 2 lbs. currants, or seedless raisins. Line a large bread pan 18 in. by 25 in. with pie crust, and fill with above mixture. Bake in slow oven.

SPICE DROPS.

1 lb. dark sugar,
1 lb. lard,
14 eggs,
2 pts. molasses,
2 pts. milk,
4 ozs. soda,
8 lbs. flour,
1 oz. cinnamon,
1 oz. allspice,
½ oz. ginger,
2 tablespoonfuls of vanilla extract.

Mix all together, dissolving the soda in a little milk; drop out on dusted pans; bake in hot oven. (Double pans.)

SPICED GINGER NUTS.

3 lbs. flour,
1 lb. butter,
1 lb. brown sugar, crushed fine,
Rinds of two lemons, grated,
2 ozs. ginger, fresh ground,
1 oz. cinnamon, fresh ground,
1 oz. allspice, fresh ground,
1 qt. West India molasses,
1 dessertspoonful saleratus.

Rub the flour and butter well together, then add the sugar and the spices and mix thoroughly. Add the molasses and saleratus and stir all well together with a knife. When the dough is smooth, cut it into round cakes, or make into small balls, and bake in a warm oven.

COLUMBIA CAKE.

1 lb. sugar,
¾ lb. butter,
4 eggs beaten to a cream,
1¾ lbs. flour,
½ pt. cream,
½ lb. currants,
½ nutmeg, grated,
1 saltspoonful cinnamon,
1 tablespoonful saleratus water.

Cream butter and sugar, add eggs, then the flour, and work till quite smooth. Next stir in cream, fruit and spices and beat briskly for 20 minutes; then stir in saleratus and bake in pans lined with buttered paper in a moderate oven.

VELVET CAKE.

1 lb. sugar,
½ lb. butter,
6 eggs (yolks and whites separated),
1 gill double cream,
1 teaspoonful rose water,
½ teaspoonful orange flower water,
½ oz. shld. bitter almonds (blanched and pounded fine),
1 lb. flour, mixed with
1 oz. of yeast powder.

Cream the butter and sugar, beat in the yolks previously whipped very thick, then the cream, the flavoring and almond paste and beat lightly till smooth. Add gradually the flour, stirring well, and the whites whisked to a snow. Pour into square, shallow pans lined with buttered paper and bake in a moderate oven.

ROYAL CAKE.

1¾ lbs. sugar,
1 lb. butter,
4 eggs, beaten to a froth,
1½ pts. milk, mixed with
½ teaspoonful soda,
1 gill double cream,
3 lbs. flour,
2 tablespoonfuls rose water,
1 teaspoonful cinnamon,
1 teaspoonful allspice,
1 teaspoonful cloves,
½ lb. raisins, seeded,
½ lb. currants, picked and washed,
¼ lb. citron, sliced.

Cream the butter and sugar and add in the following order, stirring briskly all the time: The eggs, milk, cream and the flour, a little at a time; rose water, spices and lastly the fruit, lightly dredged with flour. Bake in thick loaves in a moderate oven.

PLUM CAKE.

1 lb. butter,
1 lb. sugar,
10 eggs, well beaten,
1 lb. flour,
½ gill cream,
1 tablespoonful rose water,
1 nutmeg, grated,
1 teaspoonful cinnamon,
1½ lbs. raisins, seeded and chopped.

Cream the butter and sugar, add the eggs, one-third at a time, beating well, stir in the flour slowly, then the cream, rose water and spice. Beat all well together and mix in the fruit. Pour into pans lined with buttered paper and bake in a moderate oven.

SPICE CAKE.

½ lb. butter,
½ lb. sugar,
1 gill molasses,
1 teaspoonful ginger,
1 teaspoonful cinnamon,
1 teaspoonful caraway seed,
1 teaspoonful coriander seed,
1 nutmeg (grated),
1 tablespoonful saleratus water,
Flour as required.

Melt the butter, stir in the sugar and molasses, then the spices and saleratus and mix thoroughly. Work in flour till stiff enough to roll out thin, cut into small round cakes and bake in a slow oven.

GOLDEN SPICE CAKE.

1 lb. butter,
1 lb. granulated sugar,
8 eggs,
1 lb. flour,
Milk as required,
2 tablespoonfuls ginger,
2 teaspoonfuls cinnamon,
½ nutmeg (grated),
2 teaspoonfuls caraway seed,
1 teaspoonful fennel seed.

Cream the butter and sugar, beat the whites and yolks separately, then mix them and beat well together. Into the butter and sugar stir the spices and then the eggs alternately with the flour, first mixed with the seeds. Work it to the consistency of a pound cake dough, thinning it with milk if required. Pour into buttered pans to the depth of an inch and sprinkle with sugar, then bake in a moderate oven.

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Pie and Pastry

PIE CRUST.

5 lbs. flour,
2½ lbs. lard,
2 ozs. salt,
1 qt. ice water,
1 oz. yeast powder,
Moisten with water or milk.

LEMON PIE.

½ lb. sugar,
1 pt. water,
2 egg yolks,
1 oz. corn starch.

Add the grated peel and juice of 1 lemon. Set the vessel containing the mixture in a pan of boiling water and stir until it thickens.

LEMON PIE No. 2.

1 lb. sugar,
1 pt. water,
2 egg yolks,
2 ozs. butter,
1 oz. cornstarch,
Juice and grated rind of 2 lemons.

Grate the peel from the lemon and squeeze the juice out; adding this to sugar, water, eggs, butter and cornstarch. Set the vessel containing this mixture into boiling water, and stir till it thickens.

LEMON CUSTARD PIE.

¼ lb. sugar,
1 pt. hot water,
2 egg yolks,
1 oz. corn starch.

Add the grated peel and juice of one lemon. Mix and boil.

CUSTARD PIE.

4 eggs,
¼ lb. sugar,
2 ozs. corn starch,
1 qt. milk,
1 pinch salt.

Beat eggs and sugar well together, stir in corn starch and milk. Nutmeg flavor.

COCOANUT PIE.

Use the same ingredients as custard pie, and prepare the mixture in the same way, adding ¼ lb. grated cocoanut.

PUMPKIN PIE.

3 lbs. sugar,
22 eggs,
½ gal. pumpkin (solid fruit),
6 qts. milk,
½ lb. bread crumbs (fine),
2 lbs. flour,
2 ozs. cinnamon,
1½ ozs. ginger,
3 oz. salt.

Beat whites of eggs separately. Stir balance together, then mix.

PUMPKIN PIE No. 2.

1½ lbs. dark sugar,
1 pt. eggs,
1 qt. pumpkin,
1½ lbs. flour,
3 qts. sweet milk,
1 oz. cinnamon,
½ oz. ginger,
1½ ozs. salt.

Beat sugar, eggs, pumpkin with spices and salt in milk thoroughly; then add flour, and stir well before putting in pie crust.

ALMOND MACAROONS No. 1.

9 ozs. standard powdered sugar,
9 ozs. standard granulated sugar,
1½ ozs. strong flour.

Put in a bowl. Then add 3 egg whites, cut into thin slices 1 lb. almond paste and add it to the above mixture. Rub until smooth and then add 4 or 5 more egg whites and work smooth. Use bag and tube and drop on paper. Use a wet cloth to press the tops of the macaroons down. Bake in oven about 300 degrees, have door and damper open until macaroons spread and crack, then close the door and damper. Macaroons should bake about 15 minutes.

ALMOND MACAROONS No. 2.

1 lb. almond paste,
¾ lb. granulated sugar,
¾ lb. powdered sugar,
Whites of 8 eggs.

Rub paste and egg whites together thoroughly, and add sugar by rubbing hard.

ALMOND MACAROONS No. 3.

½ lb. almond paste,
½ lb. 2 ozs. coarse powdered sugar,
3 egg whites.

Rub the paste and eggs thoroughly together; add the sugar and rub in well. Use bag and tube and drop out on paper.

FANCY MACAROONS.

Put ¾ lb. standard powdered sugar in a bowl, together with 3 egg whites; cut into thin slices 1 pound almond paste and add to the above mixture. Rub until smooth and then add about 2 egg whites. The mixture should be kept stiff. Use bag and star tube and lay out on paper. Decorate with fruits and nuts. Put them in a closet for 24 hours. Bake in hot oven to a light brown. While they are warm wash them with a solution of gum arabic and water.

COCOANUT MACAROONS.

1 lb. cocoanut (fine shred),
¾ lb. granulated sugar,
¾ lb. powdered sugar,
Whites of 8 eggs.

Rub cocoanut, egg whites and sugar together thoroughly. Bake in temperate oven.

COCOANUT MACAROONS No. 2.

1½ pts. whites of eggs, beat to a froth,
2 lbs. macaroon cocoanut,
2 lbs. powdered sugar,
10 ozs. flour.

Lay out on paper with bag and tube, same as Almond Macaroons. Bake in moderate oven.

COCOANUT MACAROONS No. 3.

20 egg whites,
1½ lbs. macaroon or shred cocoanut,
2 lbs. 12 ozs. granulated sugar,
4 ozs. flour,
Lemon flavor.

Beat white to stiff froth and add ingredients, having mixed them well together before you beat the egg whites. Drop on paper, bake in moderate oven.

FRITTERS.

1 lb. granulated sugar,
1½ qts. milk,
10 eggs,
½ oz. soda,
½ oz. salt,
1½ lbs. flour.

Boil milk, then stir in flour. Mix eggs, sugar and salt and add to milk and flour. Drop on paper.

CREAM PUFFS No. 1.

1 pt. water,
7 ozs. lard,
9 ozs. flour,
12 eggs,
Pinch powdered ammonia.

Boil water and lard together till the mixture foams up good, then quickly stir in flour; rub in eggs while warm; add ammonia last. Bake in solid oven 20 minutes. This makes 50 shells of medium size.

CREAM FOR PUFFS.

4 qts. sweet milk, 1½ lbs. sugar,
12 eggs, 1 oz. salt.
8 ozs. corn starch,

Beat thoroughly together with egg-whip, then cook until it stiffens. Vanilla flavor.

CREAM PUFFS No. 2. (*Bake 20 minutes in hot oven.*)

1 pt. water,
8 ozs. lard,
12 ozs. flour,
12 eggs,
½ oz. yeast powder,
Pinch salt.

Add enough milk to proper stiffness. Boil water and lard together until it foams. Add flour, and rub eggs with same while still warm, and add a little yeast powder.

CREAM FOR ABOVE.

1 qt. milk, 2 ozs. corn starch.
3 eggs, 6 ozs. sugar,

Beat eggs and sugar together. Add milk, starch and a little salt. Cook until stiff, and flavor with vanilla when cool.

WHITE KISSES.

2½ lbs. sugar,
1 pt. egg whites.

Beat whites of eggs up nearly stiff; beat in three handfuls of sugar, one handful at a time, when beaten stiff stir in the balance of the sugar and flavor with vanilla. Lay them out with star tube on well greased and dusted pans; bake in cool oven. When baked and cool jar the pans and they will come off readily.

STRAWBERRY KISSES.

Same as for White Kisses, leaving out the vanilla flavor and putting in strawberry instead.

COCOANUT KISSES.

Run a meringue mixture through patent jumble apparatus. Strew shredded cocoanut on top. Bake in cool oven.

CREAM FOR CHARLOTTE RUSSE.

2 ozs. gelatine,
1 pt. sweet milk,
8 ozs. sugar,
6 yolks of eggs,
2 tablespoonfuls of vanilla extract,
2 qts. sweet cream, whipped stiff.

Soak the gelatine in the milk; boil the milk slowly down one-half; beat up the yolks and stir in; add sugar and stir thoroughly. Strain. When lukewarm beat in the whipped cream. Fill in charlotte russe cups lined with cake.

MERINGUE FOR CHARLOTTE RUSSE.

Eight egg whites beaten stiff with 1 lb. granulated sugar. Use bag and star tube and cover each mold with the meringue. Place one glazed cherry in the center of each.

PUFF-PASTE.

2 lbs. strong flour,
2 lbs. solid butter,
2 eggs,
1 pt. water,
Pinch of cream of tartar.

Mix cream of tartar with the flour and make a dough with the water, then add eggs; roll the dough out and fold in the butter into the dough, then roll out again; wash that dough with water, lap the dough and roll; fold over again and roll. Put this on pan and set in cold place for one hour. After well chilled give another turn same as before. Let stand in cold place another hour, and turn as before. Then set away, keeping it chilled for a short while, when it can be worked up.

PUFF-PASTE No. 2, for Oyster Patties, Tarts, Cream Rolls, Etc.

Take equal quantity of stiff dough (ice water and flour) and tough creamery butter. Roll out and fold together. Let it stand an hour in a cold place, and then repeat the rolling and folding; let it stand another hour in a cold place, and repeat the operation a third time. Wash with egg when ready to cut.

PUFF-PASTE No. 3, for Oyster Patties, Tarts, Cream Rolls, Etc.

Make stiff dough from 1 lb. flour, 2 ozs. butter and ice water, set in cold place for one-half hour, wash 14 ozs. butter in ice water. Roll out the dough and fold in the butter; roll out the whole thing ½ in. thick, fold together so it is four-fold; repeat rolling and folding four times, let rest one-half hour between rolling.

PUFF-PASTE TARTS.

Roll out puff-paste to ⅛ inch in thickness; cut into pieces square, wash the tops with egg and fold the corners to the center. Bake in solid oven. Place a small portion of jelly or fruit butter in center.

OYSTER PATTIES.

Make a puff-paste and roll out level on bench; cut out with round cutter; cut with 1-inch opening rings to fit the tops; wash bottom piece with egg and place ring on top. Bake in solid oven.

CREAM ROLLS.

Wind a thin strip of puff-paste around large tin tubes, about the same as for cream rolls. Wash with egg and roll in granulated sugar. Bake in hot oven. Fill with whipped cream.

APPLE FRITTERS.

Peel carefully and slice your apples, soak them in a mixture of powdered sugar, lemon juice and brandy. Then dip them in the following batter, fry them in hot lard and dust with sugar.

BATTER.

One pound flour, 2 eggs, ½ pint salad oil, little salt and milk enough to make thick batter; almost any kind of fruit can be used in place of apples.

CHEESE STICKS.

1½ lbs. flour,
1 oz. yeast powder,
1 oz. salt,
5 egg yolks.

Make a dough of the above by adding water, making same stiffness as pie dough. Use 15 ozs. butter and 6 ozs. cheese to work same as pastry. Bake in hot oven.

CHOCOLATE BAISEES.

2 lbs. granulated sugar,
¼ lb. powdered chocolate,
6 egg whites.

Boil together. Lay out like finger shape on dusted pans. Let dry three hours. Bake in cool oven.

ALMOND WAFERS.

1 lb. granulated sugar,
1 lb. almond paste,
9 egg whites,
1 oz. flour.

Spread thin on wafer paper. Bake in cool oven.

BERLIN CAKE.

1 lb. sugar,
1 lb. flour,
½ lb. almond paste,
¼ lb. citron,
½ pt. yolks,
½ pt. whites.

Rub sugar, yolks and almond paste together, then beat the whites to a stiff snow and mix the whole very light. Lay out with bag and star tube in crescent shape. Bake in medium oven and ice with orange icing.

ALMOND TARTS.

1½ lbs. granulated sugar,
1 lb. almond paste,
8 egg whites.

Rub well together and use as filling in patty shells made of sweet pastry dough, with a little jam in center. Put a thin layer of dough over top. Bake in moderate oven.

CONGRESS TARTS.

1 lb. granulated sugar,
10 eggs,
14 ozs. flour,
¼ lb. chopped almonds.

Beat a sponge of sugar and eggs, adding flour and almonds. Fill this batter in patty pans lined with sweet pastry dough. Bake in medium oven. Ice with vanilla icing while hot.

ALMOND ICEBERGS.

Brown ½ lb. blanched and shredded almonds in oven. When cold add to a stiff meringue mixture. Lay out in large high drops, rather rough. Dust with icing sugar. Bake in cool oven.

BUTTERCUPS.

½ lb. granulated sugar,
¼ lb. almond paste,
2 ozs. flour,
Egg yolks enough to make medium dough.

Put this mixture between two sheets of puff paste. Wash with eggs and strew granulated sugar on top. Bake in moderate oven.

MACAROON SLICES.

1½ lbs. granulated sugar,
6 egg whites,
1 lb. almond paste,
2 ozs. flour.

Rub well together and spread on a thin sheet of sweet pastry dough about ¼ inch thick. Bake in moderate oven. Cut in penny oblongs when cool.

PEANUT CRISP.

1¼ lbs. almond paste,
3 lbs. granulated sugar,
2 lbs. blanched peanuts (slightly roasted),
12 egg whites.

Work same as Almond Macaroons. Drop on paper on pans with spoon or hand the size of walnuts. Put peanuts in whole.

SNOW BALLS.

1 lb. icing sugar,
1 qt. egg whites,
½ oz. cream tartar.

Beat egg whites to stiff froth, adding sugar and cream tartar. Squeeze through bag and tube on paper. Bake in cool oven. Ice bottom and put two together to form a ball.

SWEET PASTRY DOUGH.

½ lb. granulated sugar,
1 lb. butter,
2 eggs,
¼ pt. water,
2 lbs. flour,
1-6 oz. ammonia.

Mix all ingredients at one time. This dough is used for lining patty pans; also for bottoms of meringue and macaroon slices and tarts.

Bread, Rolls, Etc.

COMPRESSED YEAST SPONGE.

The milk or water should be used at 85° Fahrenheit. The shop and the flour should also be kept at the same temperature. The sponge is set in one end of the trough; the yeast dissolved in part of the liquid, and enough spring wheat flour is mixed into all the liquid to make a smooth, medium sponge. The sides and bottom of the trough must be kept scraped, so there will be no flour underneath the sponge to form lumps; then dust a little flour on top and close the trough. A sponge made of weak flour is ready for use as soon as it commences to fall. Sponges made of strong flour can drop ¼ inch, but no more, as they will lose their strength if they do. The quality of the goods depends, in a great measure, on the character of the sponge used.

SPONGE.

One-fourth pound compressed yeast, 1 gallon milk or water, or half of each; strong flour enough to make a medium sponge. If large sponges are made less yeast can be used.

BOSTON BROWN BREAD.

½ lb. graham flour,
½ lb. rye flour,
½ lb. wheat flour,
½ lb. corn meal,
1 pt. molasses,
1 oz. salt,
1 oz. yeast powder.

Mix with water or milk enough to make soft dough. Bake 4 hours in cool oven.

GRAHAM BREAD.

2 buckets lukewarm water,
6 pts. molasses,
7 ozs. compressed yeast.

Make medium dough, adding graham flour. Let dough stand until raised light, then work over, letting it stand again.

VIENNA BREAD No. 1.

Set 1 bucket sponge with water, using 3 ozs. compressed yeast. When the sponge just commences to turn add 2½ gallons of sweet milk, ½ lb. salt, ¾ lb. sugar and ¾ lb. lard. Let this dough come up good, then cut it over. When it comes the second time, scale it off and round it up. Then mold into loaves and place in cloths. Bake when ready. Turn on steam in oven or make steam by setting a pan of water near furnace. Close oven door.

VIENNA BREAD No. 2.

Set a slack sponge with 5 qts. of lukewarm sweet milk and 5 ozs. compressed yeast. When the sponge commences to turn, add 5 qts. sweet milk, 8 ozs. salt, 1 lb. sugar, 1 lb. lard. Mix medium dough and scale it off immediately; round up on bench, let it stand until it gets a start, then mold up in long loaves. Place the loaves in cloths until proofed, then bake on oven bottom.

MALT BREAD.

This kind of bread is made under many different names: Mother's Bread, Malt Pepto, Malt Cream, Mother's Best, etc.

7 gals. water (90 degrees),
2½ lbs. corn flour (dry),
1 lb. malt extract,
1½ lbs. salt,
1 lb. lard,
10 ozs. compressed yeast,
80 lbs. flour.

Observe the following rules: Do not add yeast until half the dough is mixed in; add lard when dough is at least half mixed. Work dough thoroughly and dry. When well mixed let the dough mixer run ten minutes longer. Now put dough into the trough to raise. Allow the dough comparatively little space at first in the trough, pushing the board back gradually. In about 3 hours it is generally ready to work over. But it wants to be good and ripe; say, if you press on it with your fingers it must break around that place. In ¾ hour more it is ready to mould up into loaves. Give only light proof in the tins and bake in medium heat with steam in oven. A very good mixture for this kind of bread is obtained from 3 parts Minnesota hard spring patent, 1 part Kansas patent and 1 part winter wheat patent.

GENERAL RULES FOR USING MALT EXTRACT.

As a rule, malt extract is not added to the sponge, because when added to the sponge it works too soon and the dough will always act as if young, even when it is almost sour; that means it will draw large blisters and relax; it does not stand up and the loaves will flatten when moulded up.

When changing brands of flour it may be necessary to change the usual quantity of malt extract. If very hard flour is used, proportionately more extract may be taken.

Don't use malt extract by guess, always have it carefully and exactly weighed or measured.

Have it always thoroughly dissolved, or else the bread may be streaky.

Weak yeast may be improved by setting a "ferment" with the malt extract. For this purpose dissolve the extract in about ten times its weight of water (about 95 to 100 degrees) and add the yeast.

Fermentation will soon start, and in about an hour this ferment may be added with the rest of the water to make the dough or set the sponge. By this process, however, the amount of sweetness otherwise caused by the same quantity of malt extract in the dough, will be less, and perhaps a little sugar may have to be added to certain doughs.

SALT RISING BREAD.

Solution called "emptyings,"
2 tablespoonfuls of corn meal (not bolted),
½ teaspoonful granulated sugar,
¼ teaspoonful gro. black pepper,
¼ teaspoonful Jamaica ginger,
¼ teaspoonful B. C. soda,
½ pt. sweet milk (scalded).

Mix or stir thoroughly in a vessel. Set this vessel of emptyings into a vessel of warm water or steam, keeping same temperature for about 14 hours, or whenever it is light body and very sour. Make a stiff sponge of 4 qts. warm water and winter wheat flour, adding emptyings. Leave stand until sponge is ripe. Make stiff dough by adding 3 qts. water and handful of salt, using winter wheat flour. Scale 1 lb. 2 oz., and grease around sides. Let prove one hour. Bake in slow oven. This bread does not get as brown on top as other bread.

SALT RISING BREAD No. 2.

Set an yeast with equal parts of ginger, sugar, salt and soda, about 1 teaspoonful altogether, in a quart bowl. Pour 1 pt. boiling water in the bowl and stir well, adding enough middlings to make a stiff batter. Keep this in a warm place about 7 hours, when it will be light. Set sponge with this, using about 2½ qts. of lukewarm water, and keep in a warm place to rise again. When this sponge is light, add 2½ qts. more of lukewarm water and 4 ozs. salt. Then mix and scale off and put into pans. When light, bake. Always keep this bread in a warm place. If it gets chilled it will fall. Use all winter wheat flour.

HOME MADE BREAD.

Straight dough (for single loaves in tins). Make a medium dough with 2 bucketfuls lukewarm water, 6 ozs. compressed yeast, 1 lb. salt, 2 lbs. granulated sugar, and 1¼ lbs. lard. When dough comes up and commences to turn work it over. Let it come well up again and scale it off into tins. Give it little proof, then bake. Use about 1-3 spring wheat flour, and 2-3 winter wheat flour.

CREAM BREAD. Also for Queen Loaf, King Loaf and Crimp Crust Bread.

For a batch of 3 pails at 16 qts. take:
1 qt. malt extract or 4 lbs. granulated sugar,
7 lbs. corn flour (dry),
2½ lbs. salt,
4½ lbs. lard,
1 lb. compressed yeast,
150 lbs. all spring patent flour.

The temperature of this dough should always be at least 85 to 90 degrees, even in summer. Let dough come up nearly to drop, then knock it down and let it come again. Mould up in crimped pans at once and don't give full proof.

QUAKER BREAD.

Two buckets of lukewarm water, 1½ ozs. compressed yeast, ¼ lb. salt, ¼ lb. sugar, ¼ lb. lard, and 1 lb. malt extract. Make slack dough with clear spring wheat flour. Let dough stand 3½ hours; then cut over, let stand again 1 hour; cut over again and let stand ¾ hour; then punch it down, scale it off and mold it into pans, 2 loaves in a pan. Give it little proof and bake in solid oven. The above makes 100 1 lb. loaves.

STRAIGHT DOUGH BREAD.

Scald about 2 lbs. of white corn flour. Make medium dough, with 6 ozs. yeast, 1 lb. salt, 2 lbs. sugar, ¾ lb. lard, 2 buckets water. When this dough comes up, cut it over; let it come up again and work it over a second time. Then when light, scale it off, round up on bench, then mold round and place on pans. Give little proof, dust tops with flour and bake in hot oven.

SPONGE BREAD.

Take 5 buckets lukewarm water, and 24 ozs. compressed yeast; set sponge and work it clear. When it has come up and dropped a little it is ready. Then add 3 buckets of water, medium temperature, 1½ lbs. salt, 1½ lbs. sugar, 2 lbs. lard. Make medium dough. When it comes up, cut it over and let stand about three-quarters of an hour. Keep dough on young side. This makes 400 loaves of bread.

VIENNA ROLLS.

Take Vienna bread dough, break into 2-oz. pieces, roll them round and place them in cloth-covered boxes. When half proofed stamp them with a Vienna roll stamp and turn them over. When three-quarters proofed turn them over again. Wash them with water and bake in steam oven the same as Vienna bread.

SPLIT ROLLS.

2 pts. sweet milk,
6 ozs. yeast,
2 ozs. salt,
12 ozs. sugar,
10 ozs. lard.

Add flour to make medium dough. Let rise same as ordinary dough, when ready work it up.

CINNAMON CAKE.

Make a soft smooth dough out of 6 lbs. milk sponge, 1 lb. butter, ½ lb. sugar, 4 eggs, flavors; let raise twice and scale and mould in suitable pieces; let them lay for a few minutes and roll out flat, about half an inch thick; place them on baking pans; wash over with melted butter; let raise; then strew a mixture of powdered sugar and cinnamon on top and bake in medium oven. To make the cake rich you can place small pieces of good butter, three or four inches apart, and chopped almonds on top before baking.

APPLE, PEACH AND PLUM CAKE.

The dough is rolled a little thinner than for cinnamon cake, and even slices of fruits are laid all over the cake in symmetrical rows. Sugar and currants are strewn on top. Let raise and bake in hot oven. Cream may be used in place of the sugar and currants.

BERRY CAKE.

Proceed the same as for apple cake. The berries must be picked and spread over the cake. Cream composed of the following ingredients is then placed and leveled on top of the berries: Scald ½ lb. of farina in 2 quarts of boiling milk; then add 1 lb. of sugar, 5 yolks of eggs, a little yolkaline and flavor. Let raise and bake to a light brown.

CHEESE CAKE.

Three-quarter pound sugar, 6 ozs. butter, 8 eggs, ¼ lb. flour, 4 lbs. pot cheese; cream the butter and sugar and gradually work in the yolks; beat the whites to a stiff snow; thin the cheese with a little milk and mix the whole together lightly; then cover a pan with a thin sheet of cinnamon cake dough and spread the mixture on top; wash over with egg; strew a few currants on top and bake hot.

BATH BUNS.

Work 1 lb. of coarse sugar into 5 lbs. of cinnamon cake dough; break out in 2-oz. pieces and place them on pans; do not mould them; wash over with egg; let prove and bake in hot oven.

COFFEE WREATHS.

Roll out some cinnamon cake dough into long thin strips; braid three together and form into a round wreath; set to raise; wash with egg; strew coarse sugar and chopped almonds on top and bake hot. They may also be iced with vanilla icing after baking.

ZWIEBACK.

Roll out cinnamon cake dough like small fingers. Set close together; do not let them rise too much; bake light. Let stand one day; then cut each biscuit in two with a sharp knife. Roast well, brown on both sides and dip in cinnamon or vanilla sugar.

LONG CURRANT BUNS.

Use cinnamon cake dough, roll out in square pieces ¼ inch thick and 10 inches wide; sprinkle with cinnamon sugar and currants; double over from both sides; set the cut side up after you cut the whole strips in small fingers with the scraper; set them close together; allow it to rise; bake in good heat and frost thick with vanilla icing.

SCHNECKEN.

Roll out same as dough for currant buns; sprinkle with currants, cinnamon sugar and some chopped almonds; wash edges with little egg; make into a roll; cut into narrow pieces; set cut side up on greased tins; allow it to rise well; then bake hot and ice.

HOT CROSS BUNS.

Same dough as above; cut in small pieces; round up like biscuit, but when half risen press each one down with a cross cutter, thus +; wash over with butter and dip in coarse or fine sugar; set to rise and bake hot, or wash with egg, and, when baked, ice them.

TURK'S HEADS.

Weigh off cinnamon cake dough in pieces, about 12 to 14 ozs.; mix in raisins and set to rise in buttered Turk's head tins. You may sprinkle the moulds in the bottom wth sliced blanched almonds; more butter, sugar, citron and eggs may be added if not found rich enough.

STOLLEN OR COFFEE CAKE.

Work up a suitable quantity of currants, raisins and citron with cinnamon cake dough; the dough is stiffened up a little; let raise once and scale and mould in the shape of Vienna bread; then roll down the center, lengthwise, with large rolling pin; grease the outer edge same as for milk rolls; turn over; roll down a little more; place them on pans; wash with eggs; strew chopped almonds on top; bake when three-quarters proved and ice while hot.

RING AND PRETZEL CAKE.

Roll out 5 lbs. cinnamon cake dough; place on top 1 lb. butter; fold and roll three times, the same as for puff paste; then cut off strips and twist them from left to right, and place them on pans in shape of rings, pretzels, crescents, etc. Wash over with eggs; strew chopped almonds on top; bake hot and ice while warm. It is understood that the dough must be kept cool and the goods raised in a cool place, otherwise the butter will run from the dough.

TEA RINGS.

2 qts. sweet milk,
½ lb. sugar,
½ lb. butter,
8 eggs,
8 lbs. flour,
1 oz. salt,
4 ozs. compressed yeast.

Make warm dough with the above, setting in warm place to raise; when it gets a good start turn out on bench and roll out thin; take 3 lbs. butter and place in center of dough; fold the dough over the butter from both sides, then turn both ends; roll out and fold same as before, then put in a cold place for 1 hour; roll out, fold again, and then roll out thin same as puff paste; cut strips 2 inches wide and 24 inches long; roll up each strip; place the ends together, putting on pans in shape of a ring; wash with egg-wash and sprinkle granulated sugar upon them; when light scale off 1-lb. Bake in hot oven.

Crackers, Cakes and Sweet Goods

The following Cracker and Sweet Goods recipes are in daily use in many of the largest biscuit factories in this country.

Explicit directions are not given on account of the limited space devoted to this department, but the method of procedure readily suggests itself to the practical baker.

The quantities given are for machine work in large factories, but can be reduced if desired.

The material, such as flour, molasses, spice, etc., should always be of the very best to insure proper success.

STOCK.

6 ozs. hops (boil 20 minutes),
4 gallons water,
3¼ lbs. flour,
½ gallon malt,
18 cakes Yeast Foam,
1 oz. soda.

ICING.

12 ozs. egg albumen,
6 ozs. cream tartar,
2 gallons water,
72 lbs. sugar.

METHOD OF USING EGG ALBUMEN.

Eighteen ounces egg albumen is equal to the whites of 10 doz. eggs. Use 2 ozs. to 1 pint of lukewarm water.

AMERICAN FANCY.

120 lbs. flour,
50 lbs. P. sugar,
36 lbs. butter,
2 gallons eggs,
6 gallons milk,
3 ozs. lemon,
1½ ozs. egg color,
6 ozs. ammonia,
6 ozs. soda.

BAR FIG AND RASPBERRY.

100 lbs. flour,
45 lbs. P. sugar,
15 lbs. butter,
13 lbs. lard,
3½ gallons milk,
1 gallon eggs,
12 ozs. soda,
10 ozs. ammonia.

SCOTCH CAKE.

60 lbs. flour,
30 lbs. sugar,
4 gallons molasses,
3 qts. water,
1 lb. soda,
12 lbs. lard,
½ lb. cinnamon.

JUMBLES.

23 lbs. sugar,
12 lbs. butter and lard,
6 ozs. ammonia,
4 ozs. soda,
3 qts. eggs,
7 qts. sour milk,
1 oz. lemon,
50 lbs. flour.

BANANA BAR.

62 lbs. flour,
32 lbs. P. sugar,
18 lbs. butter,
2¼ gallons eggs,
1¼ gallons milk,
2 1-3 ozs. banana,
10 ozs. ammonia,
8 ozs. soda.

GRAHAM WAFER.

2 bbls. flour,
104 lbs. graham,
40 lbs. butter,
40 lbs. lard,
80 lbs. P. sugar,
6 lbs. soda,
2 lbs. ammonia,
8 gallons molasses,
15 gallons hot water.

IMPERIAL.

2 bbls. flour,
160 lbs. C. sugar,
70 lbs. lard,
2 lbs. salt,
10 gallons water,
2 qts. glycerine,
2 lbs. ammonia,
2 lbs. soda,
1 lb. cream tartar.

ALBINA MIXED XMAS CAKE.

196 lbs. flour,
102 lbs. granulated sugar,
42 lbs. lard,
3 gallons eggs,
5¼ gallons glucose,
7 gallons sour milk,
12 ozs. ammonia,
18 ozs. soda.

MOSELL.

60 lbs. flour,
12 lbs. corn starch,
52 lbs. P. sugar,
7 lbs. butter,
6 ozs. vanilla,
6 ozs. lemon,
1 oz. egg color,
1 oz. tartaric acid,
3 ozs. soda,
8 ozs. ammonia,
3 gallons eggs,
1 gallon water,
Lay over night on pan.

FIG TART.

110 lbs. flour,
63 lbs. F. gran. sugar,
18 lbs. butter,
3½ gallons eggs,
4½ gallons milk,
3 ozs. vanilla,
7½ ozs. ammonia,
7½ ozs. soda.

BACKARACK.

2 bbls. flour,
160 lbs. C. sugar,
84 lbs. butter,
16 lbs. lard,
1 gallon glucose,
6 gallons milk,
4 gallons eggs,
2 lbs. ammonia,
2 lbs. soda,
Vanilla.

GINGER WAFERS.

1 bbl. flour,
50 lbs. gran. sugar,
30 lbs. butter,
20 lbs. lard,
2 lbs. ginger,
1 lb. cinnamon,
½ lb. salt,
½ gallon glucose,
10 gallons molasses,
1 pt. caramel,
2 lbs. soda,
6 qts. water.

Lay 5 hours before running, then mix again.

ORANGE BAR.

80 lbs. flour,
44 lbs. powdered sugar,
6 lbs. lard,
5 gallons eggs,
6 qts. milk,
9 ozs. ammonia,
9 ozs. cream tartar,
3 ozs. soda,
4 ozs. orange.

COCOANUT SNAP.

49 lbs. flour,
35 lbs. gran. sugar,
10 lbs. butter and lard,
2 qts. eggs,
6 qts. milk,
10 lbs. cocoanut,
4 ozs. ammonia,
3 ozs. soda.

ASSORTED JUMBLES.

1 bbl. flour,
108 lbs. powdered sugar,
54 lbs. butter,
6 gallons milk,
3 gallons eggs,
3 ozs. lemon.
12 ozs. soda,
20 ozs. ammonia.

CROQUETTES.

1 bbl. flour,
90 lbs. C. sugar,
40 lbs. butter,
1 gal. glucose,
2¾ gallons eggs,
2 gallons milk,
20 ozs. ammonia,
10 ozs. vanilla.

LEMON SNAPS.

1 bbl. flour,
150 lbs. gran. sugar,
20 lbs. butter,
20 lbs. lard,
2 gallons eggs,
½ gallon glucose,
10 ozs. lemon,
12 ozs. ammonia,
5 gallons milk.

COFFEE CAKE.

1 bbl. flour,
40 lbs. C. sugar,
45 lbs. lard,
3 lbs. ginger,
13 gallons molasses,
1½ gallons water,
1 oz. wintergreen,
3½ lbs. soda.

COMBINATION VANILLA BAR.

24 lbs. flour,
14 lbs. powdered sugar,
5 lbs. butter,
3 qts. eggs,
5 qts milk,
2 ozs. vanilla,
3 ozs. soda,
2 ozs. ammonia.

DARK COMBINATION BAR.

18 lbs. flour,
12 lbs. powdered sugar,
2 lbs. butter,
3 lbs. chocolate,
2 qts. eggs,
5 qts. milk,
2 ozs. ammonia,
2 ozs. soda.

CHOCOLATE BAR.

24 lbs. flour,
8 lbs. C. sugar,
2½ lbs. butter,
5 lbs. chocolate,
5 qts. molasses,
1 qt. water,
2 ozs. soda.

BISMARCK.

70 lbs. flour,
10 lbs. butter,
2½ gallons milk,
8 ozs. soda,
8 ozs. ammonia,
8 ozs. tartaric acid.

CREAM CRISP.

122 lbs. flour,
66 lbs. powdered sugar,
18 lbs. butter,
6 lbs. lard,
7 qts. eggs,
4 gallons milk,
5 ozs. vanilla,
18 ozs. soda.

VANILLA WAFERS.

205 lbs. flour,
125 lbs. gran. sugar,
10 lbs. butter,
40 lbs. lard,
2 gallons eggs,
12 gallons milk,
3 pts. vanilla,
2 lbs. ammonia,
2 lbs. soda.

ROOT BAR.

60 lbs. flour,
24 lbs. powdered sugar,
15 lbs. butter,
3 qts. eggs,
1 gallon milk,
6 ozs. ammonia.

HIGH TEA.

260 lbs. flour,
90 lbs. powdered sugar,
42 lbs. butter,
3 gallons eggs,
4 gallons hot milk,
1 qt. glucose,
10 ozs. vanilla,
6 ozs. soda,
18 ozs. ammonia,
Oswego.

ALBERTS.

2 bbls. flour,
80 lbs. gran. sugar,
56 lbs. butter,
11 gallons hot milk,
28 ozs. soda,
8 ozs. ammonia.

Mix one hour, break out 15 minutes before running, sweat in box over night.

T LEMON SNAPS.

1 bbl. flour,
24 lbs. gran. sugar,
48 lbs. C. sugar,
20 lbs. butter,
20 lbs. lard,
3 gallons milk,
2 gallons eggs,
1 gallon glucose,
2 ozs. lemon,
2 ozs. vanilla,
26 ozs. ammonia,
16 ozs. soda,
16 ozs. cream tartar.

COCOANUT BAR.

110 lbs. flour,
45 lbs. gran. sugar,
45 lbs. cocoanut,
28 lbs. butter,
5½ gallons molasses,
2½ gallons water,
2 ozs. vanilla,
8 ozs. soda.

SOFT SNAP.

1 bbl. flour,
65 lbs. C. sugar,
30 lbs. lard,
13 gallons molasses,
3 gallons water,
4 lbs. ginger,
1 lb. cinnamon,
1 lb. salt,
4 lbs. soda.

SULTANAS.

1 bbl. flour,
50 lbs. gran. sugar,
30 lbs. lard,
7 gallons boiled water,
2 lbs. salt,
12 ozs. soda,
4 ozs. ammonia.

SULTANAS.

2 bbls. flour,
70 lbs. gran. sugar,
70 lbs. butter,
20 gallons boiled milk,
40 ozs. ammonia,
24 ozs. soda.

COMBINATION LEMON BAR.

122 lbs. flour,
69 lbs. powdered sugar,
18 lbs. butter,
6 lbs. lard,
7 qts. eggs,
4 gallons milk,
5 ozs. lemon,
18 ozs. ammonia.

BLACK.

98 lbs. flour,
55 lbs. powdered sugar,
13 lbs. butter,
5 lbs. lard,
6 qts. eggs,
3 gallons milk,
2 ozs. vanilla,
4 lbs. chocolate,
14 ozs. soda.

HAND MADE SUGAR CAKE.

49 lbs. flour,
22 lbs. powdered sugar,
10 lbs. butter,
2 gallons milk,
1 qt. eggs,
½ oz. lemon,
4 ozs. soda,
4 ozs. ammonia.

ELDORADO.

110 lbs. flour,
63 lbs. gran. sugar,
18 lbs. lard,
2 gallons eggs,
6 gallons milk,
10 ozs. ammonia,
5 ozs. soda,
Chocolate.

VANILLA WAFER.

70 lbs. sugar
18 lbs. butter,
18 lbs. lard,
2 gallons eggs,
5½ gallons milk,
12 ozs. soda,
4 ozs. ammonia,
4 ozs. cream tartar,
100 lbs. flour,
1 qt. vanilla.

PARIS BUN.

18 lbs. sugar,
6 lbs. butter,
3 qts. eggs,
6 qts. milk,
12 ozs. cream tartar,
30 lbs. flour,
1 oz. vanilla.

CITRON DROPS.

18 lbs. sugar,
8 lbs. lard,
2 qts. eggs,
6 qts. milk,
4 ozs. soda,
6 ozs. ammonia,
1 oz. oil lemon,
30 lbs. flour.

COCOANUT BAR.

60 lbs. flour,
24 lbs. gran. sugar,
24 lbs. cocoanut,
12 lbs. butter,
7 qts. molasses,
3 qts. eggs,
4 qts. water,
5 ozs. soda,
2 ozs. vanilla.

EGG JUMBLES.

35 lbs. powdered sugar,
10 lbs. butter,
10 lbs. lard,
1 gallon eggs,
4 gallons milk,
1 oz. color,
75 lbs. flour,
1 lb. ammonia.

IVY BISCUIT.

4½ gallons honey,
4½ gallons molasses,
28 lbs. butter,
2 gallons eggs,
4 lbs. soda,
4 ozs. vanilla,
2½ gallons water,
1 bbl. flour,
15 lbs. sugar,

GINGER SNAPS.

80 lbs. powdered sugar,
28 lbs. lard,
10 gallons molasses,
4 lbs. soda,
3½ lbs. ginger,
1 lb. cinnamon,
2½ gallons water,
3 ozs. oil lemon,
1 bbl. flour,
30 lbs. meal.

CHOCOLATE SNAP.

125 lbs. sugar,
32 lbs. lard,
1½ lbs. ammonia,
20 lbs. chocolate,
7 gallons milk,
1 bbl. flour,
8 ozs. soda.

LEB KUCHEN.

2½ gallons honey,
2½ gallons molasses,
2 gallons eggs,
12 lbs. sugar,
8 ozs. ammonia,
4 ozs. soda,
2 lbs. citron,
8 ozs. cinnamon,
4 ozs. allspice,
4 ozs. mace,
12 lbs. almond nuts,
5 drops oil bitter almond,
70 lbs. flour,

HONEY CAKE.

14 gallons honey,
7 lbs. lard,
1 gallon eggs,
3½ lbs. soda,
10 ozs. ammonia,
8 ozs. alum,
4 ozs. tartaric acid,
6 qts. water,
1 bbl. flour.

FROSTED CREAMS.

4 gallons honey,
8 gallons molasses,
7 lbs. lard,
3½ lbs. soda,
10 ozs. ammonia,
8 ozs. alum,
2½ gallons water,
1 bbl. flour.

FRUIT DROP.

35 lbs. sugar,
6 lbs. butter,
7 lbs. lard,
1 gallon eggs,
3 qts. molasses,
2½ gallons milk,
8 ozs. cinnamon,
8 ozs. mace,
4 ozs. soda,
4 ozs. ammonia,
15 lbs. raisins,
10 lbs. currants,
70 lbs. flour.

JERSEY BISCUIT.

30 lbs. lard,
8 ozs. ammonia,
1¼ lbs. soda,
12 ozs. tartaric acid,
3 lbs. salt,
15 lbs. brown sugar,
5 gallons hot water,
1 bbl. flour.

JERSEY TOAST.

30 lbs. lard,
10 lbs. corn starch,
3 lbs. salt,
10 lbs. sugar,
1¼ lbs. soda,
6 gallons old sponge,
2 gallons dough,
1 bbl. flour.

DARK COOKIES.

10 gallons molasses,
32 lbs. lard,
4 lbs. soda,
2½ gallons water,
1 lb. cinnamon,
1 lb. allspice,
1 bbl. flour.

LEMON SNAPS.

125 lbs. sugar,
34 lbs. lard,
2 gallons eggs,
5 gallons milk,
1¾ lbs. ammonia,
8 ozs. soda,
1 bbl. flour.

JUMBLES.

65 lbs. sugar,
18 lbs. butter,
18 lbs. lard,
2½ gallons eggs,
7 gallons milk,
1 lb. ammonia,
12 ozs. soda,
140 lbs. flour.

CREAMS.

65 lbs. sugar,
25 or 30 lbs. lard,
2 lbs. ammonia,
1 lb. salt,
7 gallons water,
1 bbl. flour,
4 ozs. tartaric acid.

VANILLA BAR.

80 lbs. powdered sugar,
35 lbs. butter and lard,
2 gallons eggs,
10 ozs. soda,
10 ozs. ammonia,
6 gallons milk,
3 qts. vanilla,
1 bbl. flour.

CUBAN SQUARE.

25 lbs. lard,
1½ lbs. cinnamon,
10 gallons molasses,
2½ lbs. soda,
½ gallon water,
8 ozs. powdered licorice,
3 ozs. oil lemon,
1 bbl. flour.

COCOANUT BARS.

65 lbs. powdered sugar,
30 lbs. butter and lard,
80 lbs. cocoanut,
2 gallons eggs,
3 gallons molasses,
3 gallons milk,
10 ozs. soda,
10 ozs. ammonia,
1 bbl. flour.

ANIMALS.

40 lbs. sugar,
24 lbs. lard,
½ gallon molasses,
6 gallons milk,
18 ozs. soda,
8 ozs. ammonia,
3 ozs. lemon,
1 bbl. flour.

WORLD'S FAIR.

75 lbs. sugar,
34 lbs. butter and lard,
1¼ lbs. soda,
1¼ lbs. cream tartar,
½ gallon glucose,
1½ gallons eggs,
5 gallons milk,
3 ozs. vanilla,
1 bbl. flour.

BASE BALL.

70 lbs. sugar,
28 lbs. butter and lard,
1½ lbs. soda,
1½ lbs. cream tartar,
1 gallon eggs,
6 gallons milk,
½ gallon glucose,
1 bbl. flour.

TAFFY SNAPS.

85 lbs. sugar,
30 lbs. butter and lard,
2 gallons eggs,
3 gallons molasses,
4½ gallons milk,
30 lbs. cocoanut,
6 ozs. soda,
6 ozs. ammonia,
155 lbs. flour.

(For Fingers use 80 lbs. of sugar.)

GRAHAM WAFERS.

58 lbs. brown sugar,
38 lbs. lard,
50 lbs. graham,
1 lb. ammonia,
2 lbs. soda,
2 lbs. salt,
4 gallons water,
1 gallon molasses,
150 lbs. flour,
Boil sugar.

VANILLA WAFERS.

70 lbs. sugar,
18 lbs. butter,
18 lbs. lard,
2 gallons eggs,
5½ gallons sour milk,
1 lb. soda,
4 ozs. cream tartar,
2 qts. vanilla,
100 lbs. flour.

ENGLISH COFFEE CAKE.

65 lbs. sugar,
16 lbs. lard,
17 lbs. butter,
2 gallons eggs,
4½ gallons milk,
6 ozs. soda,
1 lb. cinnamon,
1 lb. mace,
120 lbs. flour,
3 gallons molasses.

BOILED ICING.

6 ozs. gelatine,
2½ gallons water,
2 ozs. cream tartar,
2 ozs. tartaric acid,
2 ozs. soda,
50 lbs. sugar,

BUTTER SCOTCH.

12 lbs. powdered sugar,
8 lbs. butter and lard,
1½ pts. eggs,
3 qts. molasses,
2½ ozs. soda,
3 qts. water,
25 lbs. flour,
4 ozs. mace,
1 oz. lemon,
1 oz. vanilla.

MOLASSES CAKES.

6 gallons molasses,
15 lbs. lard,
5 dozen eggs,
2 lbs. soda,
1 lb. ginger,
2 ozs. lemon,
1 gallon water,
100 lbs. flour.

JUST THE THING.

25 lbs. butter,
25 lbs. lard,
2 lbs. soda,
30 lbs. powdered sugar,
8 gallons honey,
4 gallons molasses,
2 ozs. color,
1½ gallons eggs,
½ lb. cinnamon,
1 bbl. flour.

CHOCOLATE SNAP.

25 lbs. gran. sugar,
13 lbs. butter and lard,
5 dozen eggs,
6 qts. milk,
8 ozs. ammonia,
4 ozs. soda,
5 lbs. chocolate,
40 lbs. flour,
1 oz. vanilla.

LEMON SNAPS.

12½ lbs. butter and lard,
27 lbs. sugar,
5 dozen eggs,
10 ozs. ammonia,
4 ozs. soda,
6 qts. milk,
2 ozs. lemon,
2 ozs. color,
50 lbs. flour.

SULTANAS.

44 lbs. sugar,
1½ lbs. ammonia,
4 gallons milk,
25 lbs. lard,
1 lb. salt,
2 ozs. lemon,
1 bbl. flour.

TEA OR STAR CAKE.

15 lbs. sugar,
9 lbs. butter and lard,
½ gallon eggs,
4 ozs. soda,
4 ozs. cream tartar,
2 ozs. ammonia,
1 gallon milk,
½ gallon honey,
1 pt. glucose,
½ pt. vanilla,
1½ ozs. color,
50 lbs. flour.

BREAKFAST COFFEE CAKE.

3 gallons honey,
5 lbs. sugar,
2 dozen eggs,
2½ lbs. lard,
4 ozs. ammonia,
10 ozs. soda,
3 qts. water,
45 lbs. flour.

COCOANUT T BAR.

10 lbs. sugar,
5 lbs. butter and lard,
2½ dozen eggs,
3 qts. milk,
2 ozs. ammonia,
4 ozs. soda,
1 gallon honey,
1 oz. lemon,
12 lbs. fine cocoanut,
35 lbs. flour,

COFFEE CAKE.

1 gallon honey,
2 gallons molasses,
1 gallon water,
½ lb. ginger,
3 lbs. lard,
1½ lbs. soda,
45 lbs. flour,
5 lbs. meal.

BUTTER SCOTCH.

100 lbs. flour,
50 lbs. sugar,
44 lbs. butter,
4 gallons molasses,
2½ gallons eggs,
6½ qts. milk,
8 ozs. soda,
4 ozs. mace,
Lemon, vanilla.

GRAHAM WAFER.

1 bbl. flour,
25 lbs. butter,
25 lbs. lard,
55 lbs. sugar,
70 lbs. graham,
1 lb. soda,
1 lb. ammonia,
12 ozs. mace,
7 gallons milk.

WORLD'S FAIR WAFER.

1 bbl. flour,
75 lbs. soft sugar,
34 lbs. butter and lard,
1¼ lbs. soda,
1¼ lbs. cream tartar,
½ gallon glucose,
1½ gallons eggs,
3 gallons milk.

CUBAN SQUARE.

1 bbl. flour,
25 lbs. lard,
1½ lbs. cinnamon,
10 gallons molasses,
2½ lbs. soda,
½ gallon water,
8 ozs. p. licorice,
3 ozs. oil lemon.

JUMBLES.

60 lbs. sugar,
35 lbs. butter and lard,
2 gallons eggs,
6 gallons milk,
1 lb. soda,
12 ozs. ammonia,
135 lbs. flour,
Lemon, wintergreen, oil cinnamon, oil sweet anise,
12 ozs. mace.

CREAM BAR.

50 lbs. flour,
15 lbs. butter,
27 lbs. granulated sugar,
1 gallon eggs,
5 qts. milk,
4 ozs. soda,
8 ozs. vanilla.

COCOANUT BAR.

60 lbs. flour,
42 lbs. granulated sugar,
12 lbs. butter,
1 gallon molasses,
1 gallon milk,
1 gallon eggs,
8 ozs. soda,
20 lbs. cocoanut.

SPONGE CAKE.

80 lbs. flour,
37 lbs. sugar,
18 lbs. butter,
1½ gallons eggs,
20 ozs. ammonia,
14 qts. milk,
2 ozs. lemon,
Dip in powdered sugar.

PEOPLE MIX.

45 lbs. sugar,
11 lbs. butter,
11 lbs. lard,
2 gallons eggs,
3 gallons milk,
8 ozs. soda,
8 ozs. ammonia,
72 lbs. flour,
Oil wintergreen.

SPICE JUMBLES.

25 lbs. sugar,
23 lbs. butter and lard,
6 gallons molasses,
3 gallons milk,
2 gallons eggs,
1 lb. ammonia,
1 lb. soda,
135 lbs. flour.

T SNAPS.

85 lbs. sugar,
30 lbs. butter and lard,
2 gallons eggs,
3 gallons molasses,
4½ gallons milk,
30 lbs. cocoanut,
155 lbs. flour,
6 ozs. soda,
6 ozs. ammonia,
Lemon.

VANILLA BARS.

42 lbs. sugar,
2 lbs. butter,
9 lbs. lard,
1 gallon eggs,
8 qts. milk,
6 ozs. ammonia,
4 ozs. soda,
80 lbs. flour,
Vanilla.

ORANGE FINGERS.

75 lbs. powdered sugar,
17 lbs. butter,
18 lbs. lard,
3 gallons eggs,
5½ gallons milk,
140 lbs. flour,
1¼ lbs. ammonia,
Orange and coloring.

VANILLA WAFERS.

100 lbs. sugar,
20 lbs. butter,
20 lbs. lard,
2½ gallons eggs,
1¼ lbs. soda,
1¼ ozs. ammonia,
140 lbs. flour,
1 qt. vanilla.

ENGLISH COFFEE CAKE.

75 lbs. sugar,
16 lbs. lard,
16 lbs. butter,
2 gallons eggs,
3 gallons molasses,
4½ gallons milk,
6 ozs. soda,
6 ozs. ammonia,
1 lb. cinnamon,
1 lb. mace.

ANIMALS.

42 lbs. sugar,
20 lbs. corn starch,
12 lbs. butter,
12 lbs. lard,
2 qts. eggs,
1½ lbs. soda,
1½ lbs. cream tartar,
6½ gallons milk,
1 bbl. flour.
Boil milk,

ALPHABETS.

30 lbs. sugar,
20 lbs. butter,
10 lbs. lard,
12 ozs. cream tartar,
12 ozs. soda,
8 ozs. ammonia,
6½ gallons milk,
1 bbl. flour,
Boil milk.

MINT DROPS.

20 lbs. sugar,
7 lbs. butter,
7 qts. eggs,
6½ qts. milk,
1½ ozs. ammonia,
26 lbs. flour,
Peppermint oil.

LEMON SNAPS.

130 lbs. sugar,
2 gallons eggs,
4½ gallons milk,
30 lbs. lard,
8 lbs. butter,
1¼ lbs. ammonia,
1 bbl. flour.

FROSTED CREAMS.

13 gallons molasses,
2½ gallons water,
10 lbs. lard,
3½ ozs. soda,
8 ozs. alum,
4 ozs. lemon.

IMPERIAL.

80 lbs. sugar,
30 lbs. butter and lard,
1½ gallons glucose,
1½ lbs. ammonia,
8 ozs. mace,
5 gallons milk,
Lemon or vanilla.

OATMEAL WAFERS.

45 lbs. B. sugar,
30 lbs. lard,
15 lbs. butter,
45 lbs. oatmeal,
4 gallons sponge,
5 gallons dough,
1¼ lbs. salt,
1¼ lbs. soda,
3 gallons molasses,
1 bbl. flour,
Lemon and vanilla.

BUTTER SCOTCH.

50 lbs. sugar,
44 lbs. butter,
4 gallons molasses,
2½ gallons eggs,
6½ qts. milk,
10 ozs. soda,
4 ozs. mace,
100 lbs. flour,
Orange and lemon.

CHOCOLATE MAPLE.

37 lbs. honey,
½ gal. eggs,
7 lbs. lard,
6 lbs. butter,
4 oz. soda,
1 oz. alum,
1½ gallons water,
3 ozs. vanilla,
Lay over night.

CORN MEAL WAFERS.

48 lbs. powdered sugar,
12 lbs. butter,
12 lbs. lard,
20 ozs. ammonia,
12 ozs. soda,
6 gallons water,
60 lbs. yellow corn meal,
130 lbs. flour.

GRANDMA COOKIES.

75 lbs. sugar,
30 lbs. lard,
1 gallon eggs,
8 ozs. ammonia,
1 lb. soda,
1 gallon glucose,
4½ gallons water,
½ lb. mace,
3 ozs. lemon,
1 bbl. flour.

DARK COOKIES.

11 gallons molasses,
2 gallons water,
28 lbs. lard,
3½ lbs. soda,
2 lbs. ginger,
1 bbl. flour,
Lemon.

CRYSTAL WAFERS.

60 lbs. sugar,
12 lbs. butter,
2 gallons molasses,
3 gallons milk,
8 ozs. soda,
8 ozs. ammonia,
1 gallon eggs,
80 lbs. flour,
Dip in white sugar.

TUTTI FRUTTI.

42 lbs. flour,
30 lbs. sugar,
12½ lbs. butter,
2 gallons milk,
1 gallon eggs,
4 ozs. ammonia,
3 ozs. soda,
Dip in powdered sugar.

LADY FINGERS.

37 lbs. sugar,
9 lbs. butter,
9 lbs. lard,
8 ozs. ammonia,
8 ozs. soda,
4 qts. eggs,
12 qts. milk,
72 lbs. flour,
Lemon.

COCOANUT CARAMELS.

60 lbs. powdered sugar,
45 lbs. butter,
2 gallons honey,
2 gallons molasses,
14 qts. eggs,
4 qts. water,
10 ozs. soda,
10 lbs. cocoanut,
100 lbs. flour,
2 ozs. mace,
Dip in cocoanut.

ASS'TD CAKES AND JUMBLES.

52 lbs. sugar,
20 lbs. butter,
10 lbs. lard,
2 qts. glucose,
2 gallons eggs,
20 qts. milk,
12 ozs. ammonia,
10 ozs. soda,
125 lbs. flour,
Lemon.

COCOA BARS.

45 lbs. gran. sugar,
24 lbs. butter,
10 qts. eggs,
6 qts. honey,
8 qts. molasses,
8 ozs. ammonia,
8 ozs. soda,
2½ qts. milk,
20 lbs. cocoanut,
100 lbs. flour,

EGG JUMBLES.

35 lbs. powdered sugar,
10 lbs. butter,
10 lbs. lard,
17 qts. milk.
4 qts. eggs,
1 lb. ammonia,
75 lbs. flour,
2 ozs. turmeric.

STRAWBERRY CAKE.

37 lbs. sugar,
18 lbs. butter,
4 gallons milk,
1½ gallons eggs,
1 lb. ammonia,
80 lbs. flour,
2 ozs. turmeric.
Strawberry.

GRANDMA'S COOKIES.

10 gallons molasses,
36 lbs. lard,
3 lbs. ginger,
1 lb. cinnamon,
4½ lbs. soda,
10 qts. water,
1 bbl. flour.

VANILLA WAFERS No. 2.

65 lbs. flour,
50 lbs. powdered sugar,
26 lbs. butter,
1 gallon eggs,
13 qts. milk,
12 ozs. soda.

CHOCOLATE WAFERS.

56 lbs. flour,
50 lbs. powdered sugar,
20 lbs. butter,
1 gallon eggs,
10 lbs. chocolate,
9 qts. milk,
6 ozs. soda,
4 ozs. vanilla.

LEMON WAFERS.

80 lbs. sugar,
20 lbs. butter,
20 lbs. lard,
2½ gallons eggs,
5 gallons milk,
8 ozs. soda,
4 ozs. ammonia,
100 lbs. flour.

SWISS MACAROONS.

6 lbs. powdered sugar,
3 lbs. cocoanut,
2¼ lbs. flour,
3 pts. egg whites.

JERSEY BISCUIT.

1 bbl. flour,
1 lb. ammonia,
1 lb. soda,
1 lb. salt,
1 lb. acid,
10 lbs. sugar,
7½ gallons hot water,
30 lbs. lard.

BANANA FINGERS.

36 lbs. powdered sugar,
8 lbs. butter,
8 lbs. lard,
6 qts. eggs,
12 qts. milk,
12 ozs. soda,
5 ozs. ammonia,
76 lbs. flour,
Banana to suit taste.

COCOANUT GEMS.

7½ gallons molasses (best),
2½ lbs. butter,
2½ lbs. lard,
7½ lbs. powdered sugar,
1 qt. eggs,
1 oz. acid,
5 ozs. soda,
4 lbs. cocoanut,
25 lbs. flour,

RAISIN WAFERS.

35 lbs. flour,
25 lbs. sugar,
15 lbs. butter and lard,
6 ozs. ammonia,
4 ozs. soda,
4 ozs. cinnamon,
4 ozs. allspice,
2 ozs. mace,
1 gallon eggs,
6 qts. milk.

COCOA WAFERS.

25 lbs. sugar,
7½ lbs. butter,
7½ lbs. lard,
1 gallon eggs,
6 ozs. ammonia,
4 ozs. soda,
2 ozs. alum,
6 qts. milk,
8 lbs. cocoanut (fine),
32 lbs. flour.

MACAROON FINGERS.

50 lbs. flour,
30 lbs. granulated sugar,
3 gallons eggs,
2 ozs. soda,
2 ozs. salt,
1½ ozs. cream tartar,
1 oz. acid,
6 ozs. vanilla,
1 qt. glucose,
13 lbs. 4X powdered sugar.

Put in soda 15 minutes before flour, put powdered sugar in with flour.

HONEY NUTS.

1 gallon molasses,
1 gallon honey,
4 ozs. ammonia,
2 ozs. soda,
4 ozs. cinnamon,
2 ozs. cloves,
2 ozs. mace,
4 dozen eggs,
½ oz. oil bitter almond,
1 lb. citron,
2 ozs. lemon,
5 lbs. sugar,
34 lbs. flour.

GRANDMA COOKIES.

½ bbl. flour,
40 lbs. sugar,
18 lbs. lard,
3 qts. eggs,
12 ozs. ammonia,
4 ozs. soda,
2½ gallons water,
Lemon.

LADY FINGERS No. 2.

30 lbs. sugar,
15 lbs. butter and lard,
1 gallon eggs,
8 ozs. ammonia,
4 ozs. soda,
6 qts. milk,
53 lbs. flour,
Lemon.

COCOA BARS No. 2.

30 lbs. flour,
24 lbs. sugar,
6 lbs. butter,
2 qts. molasses,
2 qts. milk,
4 ozs. soda,
10 lbs. cocoanut,
2 qts. eggs.

EXTRA GINGER SNAPS.

6 gallons molasses,
2½ lbs. butter,
2½ lbs. lard,
7½ lbs. powdered sugar,
2 ozs. acid,
5 ozs. soda,
5 ozs. ginger,
3 ozs. cinnamon,
1 qt. water,
25 lbs. flour.

VANILLA SQUARES.

1 bbl. flour,
100 lbs. soft A sugar,
30 lbs. lard,
5 qts. milk,
2½ gallons eggs,
12 ozs. soda,
8 ozs. cream tartar,
Put cream tartar in flour.

NEW ENGLAND GINGER SNAPS.

1 bbl. flour,
45 lbs. butter,
45 lbs. powdered sugar,
1 lb. soda,
1 lb. cinnamon,
4 ozs. lemon,
3 lbs. ginger,
1 gallon water,
10 gallons molasses.

RIFLE NUTS.

60 lbs. flour,
20 lbs. butter,
30 lbs. brown sugar,
1 gallon eggs,
3 gallons molasses,
3 ozs. mace,
3 ozs. cinnamon,
4 ozs. soda.

COFFEE CAKES.

40 lbs. sugar,
14 lbs. butter and lard,
3 qts. eggs,
5 qts. molasses,
9 qts. water,
8 ozs. ammonia,
6 ozs. mace,
6 ozs. cinnamon,
60 lbs. flour.

CURRANT CAKES.

30 lbs. sugar,
15 lbs. butter and lard,
1 gallon eggs,
6 ozs. ammonia,
4 ozs. soda,
7 qts. water,
50 lbs. flour,
Lemon.

CREAM BARS.

25 lbs. flour,
7½ lbs. butter,
13½ lbs. sugar,
2 qts. eggs,
2½ qts. milk,
2 ozs. soda,
4 ozs. vanilla.

GOLDEN WAFERS.

130 lbs. flour,
66 lbs. yellow corn meal,
12 lbs. lard,
12 lbs. butter,
48 lbs. powdered sugar,
1¼ lbs. ammonia,
¾ lb. soda,
6 gallons hot water.

HONEY CAKES.

14 gallons honey,
1 gallon eggs,
7 lbs. lard,
3½ lbs. soda,
14 ozs. ammonia,
7 ozs. alum,
4 ozs. acid,
1 bbl. flour,
7 qts. water.

FROSTED CREAMS.

1 bbl. flour,
11 gallons N. O. molasses,
4 gallons honey,
10 qts. water,
7 lbs. lard,
3½ lbs. soda,
14 ozs. ammonia,
8 ozs. alum.

LEMON SNAPS.

24 lbs. powdered sugar,
12 lbs. butter,
8 dozen eggs,
8 ozs. ammonia,
36 lbs. flour.

ASSORTED JUMBLES.

60 lbs. soft A sugar,
30 lbs. butter and lard,
2 gallons eggs,
3 gallons milk,
12 ozs. ammonia,
8 ozs. soda,
Lemon oil,
105 lbs. flour.

If too rich, add more flour.

OATMEAL WAFERS.

115 lbs. flour,
27 lbs. oatmeal,
38 lbs. brown sugar,
12 ozs. ammonia,
14 ozs. soda,
12 ozs. lard,
1 lb. salt,
18 qts. hot water.

GRAHAM WAFERS.

1 bbl. strong flour,
1 bbl. graham flour,
80 lbs. brown sugar,
4 gallons molasses,
12½ gallons hot water,
30 lbs. butter,
30 lbs. lard,
4 lbs. chocolate,
2 lbs. ammonia,
1 lb. vanilla,
6 ozs. mace,
2 lbs. soda,

Melt lard, butter and chocolate together, put soda in one gallon of hot water and add after the dough is well mixed; bake in small forms; bake in hot oven on iron pans.

VANILLA WAFERS.

50 lbs. powdered sugar,
15 lbs. butter,
15 lbs. lard,
2 gallons eggs,
3 gallons milk,
12 ozs. ammonia,
8 ozs. soda,
4 ozs. alum,
1 qt. vanilla,
70 lbs. flour.

GRAHAM WAFERS.

130 lbs. flour,
70 lbs. graham,
60 lbs. standard A sugar,
34 lbs. lard,
4 qts. ferment,
4 qts. molasses,
24 qts. hot water,
1½ lbs. soda,
1½ lbs. ammonia,
3 lbs. salt,
6 ozs. tartaric acid.

GRAHAM WAFERS.

150 lbs. flour,
50 lbs. graham,
50 lbs. yellow sugar,
20 lbs. butter,
20 lbs. lard,
12 ozs. ammonia,
2¼ lbs. soda,
4 ozs. tartaric acid,
4 qts. molasses,
26 qts. hot water.

SUGAR COOKIES.

6 lbs. flour,
3 lbs. sugar,
1¼ lbs. lard and butter,
½ pt. eggs,
1 oz. ammonia,
½ oz. soda,
½ qt. milk,
Lemon.

GINGER COOKIES.

6 lbs. flour,
1 qt. molasses,
1¼ lbs. lard,
1½ ozs. soda,
½ pt. water,
½ oz. ginger,
½ oz. ammonia,
Lemon.

FRUIT SLICES.

1 qt. molasses,
2 lbs. currants,
3 lbs. crumbs,
4 lbs. flour,
1 oz. soda,
½ pt. eggs,
½ pt. water,
Cinnamon, ginger, allspice.

ICING FOR THE ABOVE.

35 lbs. sugar,
1½ gallons water,
8 ozs. gelatine,
6 ozs. cream tartar,
2 ozs. vanilla,
½ pt. glycerine.

PRINCESS CAKE.

5 lbs. sugar,
2½ lbs. butter,
2 qts. egg whites,
2 qts. milk,
4 ozs. cream tartar,
2 ozs. soda,
6 lbs. flour.

MACAROONS.

5 lbs. sugar (gran. or powdered),
5 lbs. almond paste,
2 qts. egg whites.

SPONGE CAKE.

4 dozen eggs,
5 lbs. sugar,
5 lbs. flour,
1 oz. ammonia,
Vanilla.

BLACK FRUIT CAKE.

5¼ lbs. sugar,
7 lbs. raisins,
7 lbs. currants,
2 lbs. citron,
3½ ozs. cloves,
3½ ozs. allspice,
3½ ozs. cinnamon,
1¾ ozs. soda,
3 dozen eggs,
3½ pts. milk,
2 pts. molasses,
5¼ lbs. butter,
½ pt. brandy,
9 lbs. flour,
5 lbs. nuts.

COFFEE CAKE.

40 lbs. powdered sugar,
25 lbs. butter,
25 lbs. lard,
3¾ lbs. cinnamon,
½ lb. ginger,
1½ gallons eggs,
6 gallons honey,
4 gallons molasses,
2 lbs. soda,
1 bbl. flour.

ICING.

72 lbs. sugar,
2 gallons water,
12 ozs. gelatine,
8 ozs. cream tartar,
1 lb. cocoa butter,
1 pt. glycerine,
4 ozs. vanilla or 2 ozs. lemon.

WHITE MOUNTAIN CAKE.

12 lbs. sugar,
7 lbs. butter,
3 qts. egg whites,
3 qts. milk,
7 ozs. yeast powder,
14 lbs. flour.

WHITE CAKE.

3 lbs. sugar,
3 lbs. butter,
4 lbs. flour,
3 qts. egg whites,
1 oz. yeast powder.

GINGER WAFERS.

1 bbl. flour,
40 lbs. powdered sugar,
25 lbs. butter,
25 lbs. lard,
2 lbs. ginger,
1 lb. cinnamon,
1 oz. orange,
1 oz. lemon,
13 gallons molasses,
4 lbs. soda.

HONEY GOODS.

165 lbs. honey,
5 lbs. lard,
2½ gallons eggs,
1 gallon sour milk,
18 ozs. ammonia,
16 ozs. cream tartar,
3½ lbs. soda,
1 bbl. flour.

Lay over night for French bars; one to two hours for other goods.

CUP CAKE.

12 lbs. sugar,
8 lbs. butter,
4 qts. eggs,
4 qts. milk,
4 ozs. soda,
8 ozs. cream tartar,
20 lbs. flour.

DROP CAKES.

60 lbs. granulated sugar,
35 lbs. butter,
½ gallon glucose,
5 qts. eggs,
6 gallons sweet milk,
8 ozs. ammonia,
8 ozs. cream tartar,
8 ozs. soda,
90 lbs. flour.

VANILLA WAFERS.

75 lbs. powdered sugar,
34 lbs. butter,
10 lbs. lard,
1¼ lbs. vanilla,
½ gallon glucose,
2½ gallons eggs,
4¾ gallons milk,
5 ozs. ammonia,
16 ozs. soda,
112 lbs. flour.

NEW YORK JOE ORANGE BAR.

19 lbs. flour,
13 lbs. powdered sugar,
6 qts. eggs,
2½ pts. water,
1 oz. orange,
½ oz. egg color,
6 ozs. ammonia.

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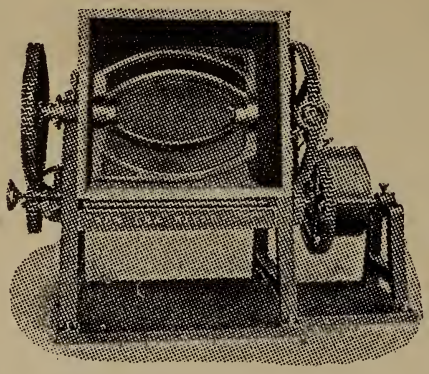

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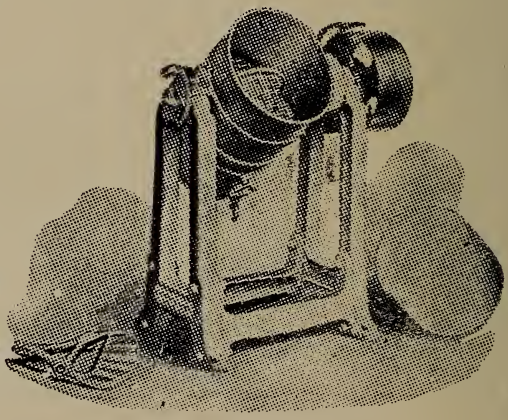

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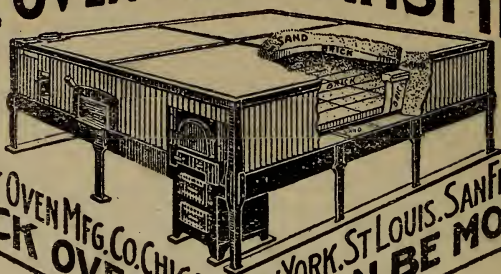

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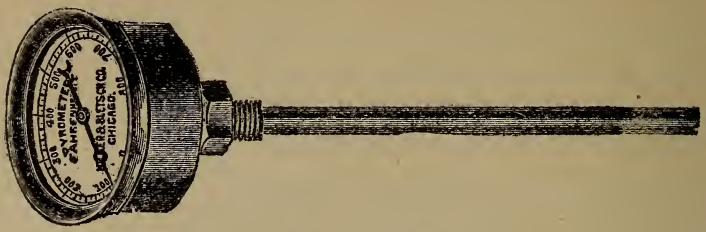

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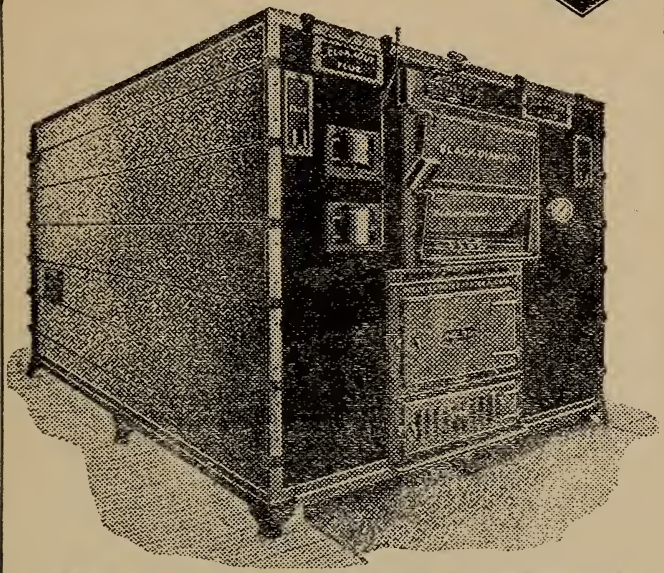

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